

THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891



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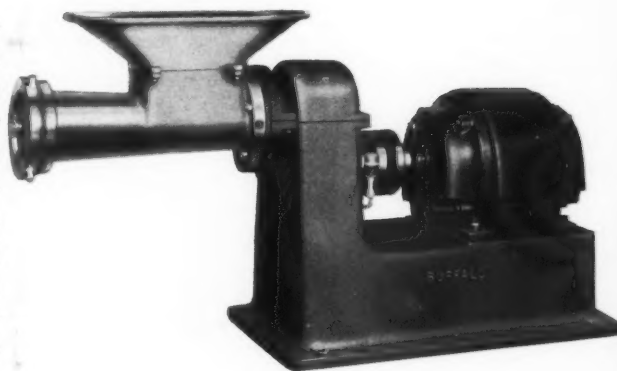
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*The way to avoid trouble is to **LOOK FOR IT!***

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And then...make a thorough-going inspection of your refrigeration and air conditioning machinery. Check over every unit for renewal parts that are needed now or likely to be needed soon.

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THE NATIONAL PROVISIONER

Volume 106

JUNE 13, 1942

Number 24

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DAILY MARKET SERVICE

(Mail and Wire)

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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc. For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

COMING ATTRACTIONS: Refrigerated trucks, specially camouflaged, rush fresh meats to Great Britain's armed forces. Read a fascinating account of this and other features of England's wartime meat handling system in an early issue. The story was prepared by the British Information Service.

★ ★ ★

The trim British stenographer may like her breakfast bacon lean, but Hon. W. Earl Rowe, member of the House of Commons for Dufferin-Simcoe, doesn't see eye-to-eye with her on that point. Mr. Rowe said in Parliament that Canadian hogs should be brought to greater weight before being marketed. "These long, streamlined white Yorkshire hogs," he declared, "that we were urged to raise so that our bacon could compete on the British breakfast table with the lean bacon from Denmark—so that the girl who was tripping off to her office and wanted to keep her figure would not have too much fat—are not the kind of hogs we should be raising today. What we want now is more fats and more oils and more bulk. These long, thin hogs can carry 50 lbs. more weight, and the boys overseas and starving people over there would rather have their bacon with a little fat on it than half as much pork with no fat at all."

★ ★ ★

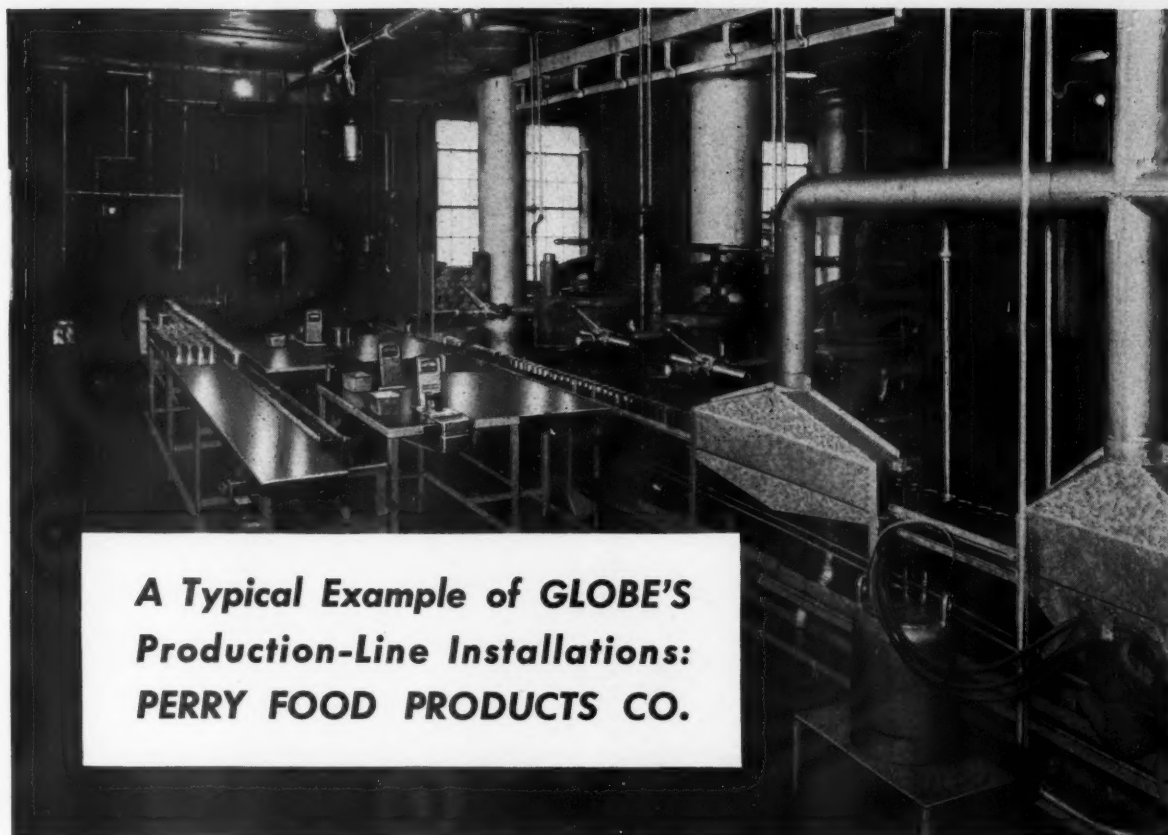
In the anti-trust case at St. Joseph (the packers were acquitted) a pronouncement controversy developed between the Swift counsel and the government. J. E. Nugent, Swift attorney, held that hogs are "hawgs" and twitted Daniel Britt, special assistant to the U. S. Attorney General, for repeatedly calling them "hahgs." One attorney, says the *St. Joseph News-Press*, advanced a very appropriate name for hogs with extra large stomachs. He referred to them as "aldermen." Sounds like the lawyer was a little mixed on his sex, however.

★ ★ ★

Move over there, cattle, calves, hogs and sheep! OPA says you must share your elite position among the price-ceiling exempt with *Carassius auratus*. The federal price agency has just answered the question: Does the General Maximum Price Regulation apply to goldfish? with: "Goldfish, as living animals, whether wild or domestic, are exempted from the regulation."

★ ★ ★

Two hundred and fifty thousand frocks are being purchased by the government for Army butchers. Fully-bleached cotton twills are being used for the garments, which embody details giving the wearer more freedom of movement.



**A Typical Example of GLOBE'S
Production-Line Installations:
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The GLOBE Company working with the can companies has again exercised its characteristic thoroughness and care in designing, building and setting up the highly efficient canning arrangement for the PERRY FOOD PRODUCTS CO. of Chicago.

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• Smoke House Cages • Smoke
House Trees • Sausage Stuffing
Tables • Trays and Pans.

THE GLOBE COMPANY

4000 PRINCETON AVENUE

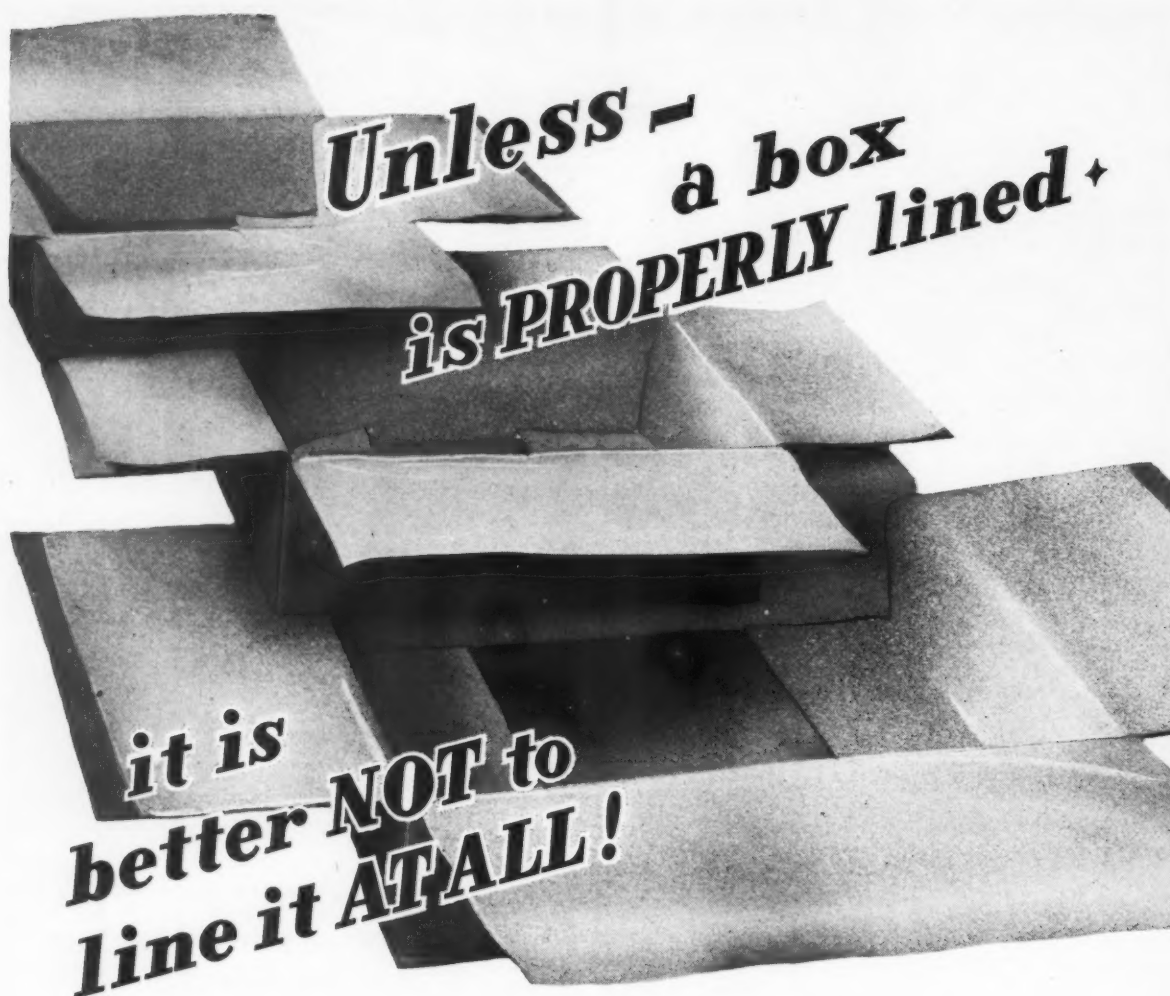


CHICAGO, ILLINOIS

28 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The National Provisioner—June 13, 1942

Page 5



**Unless - a box
is PROPERLY lined +**

**it is
better NOT to
line it AT ALL!**

★ Liners are more important today than ever before. Food is too precious to be trusted to unnecessary substitutes.

If there is any place where KVP shines above all else, it is in making the right papers for all meat and poultry packing house needs. Ask about the special corner protection in the die-cut liners above.

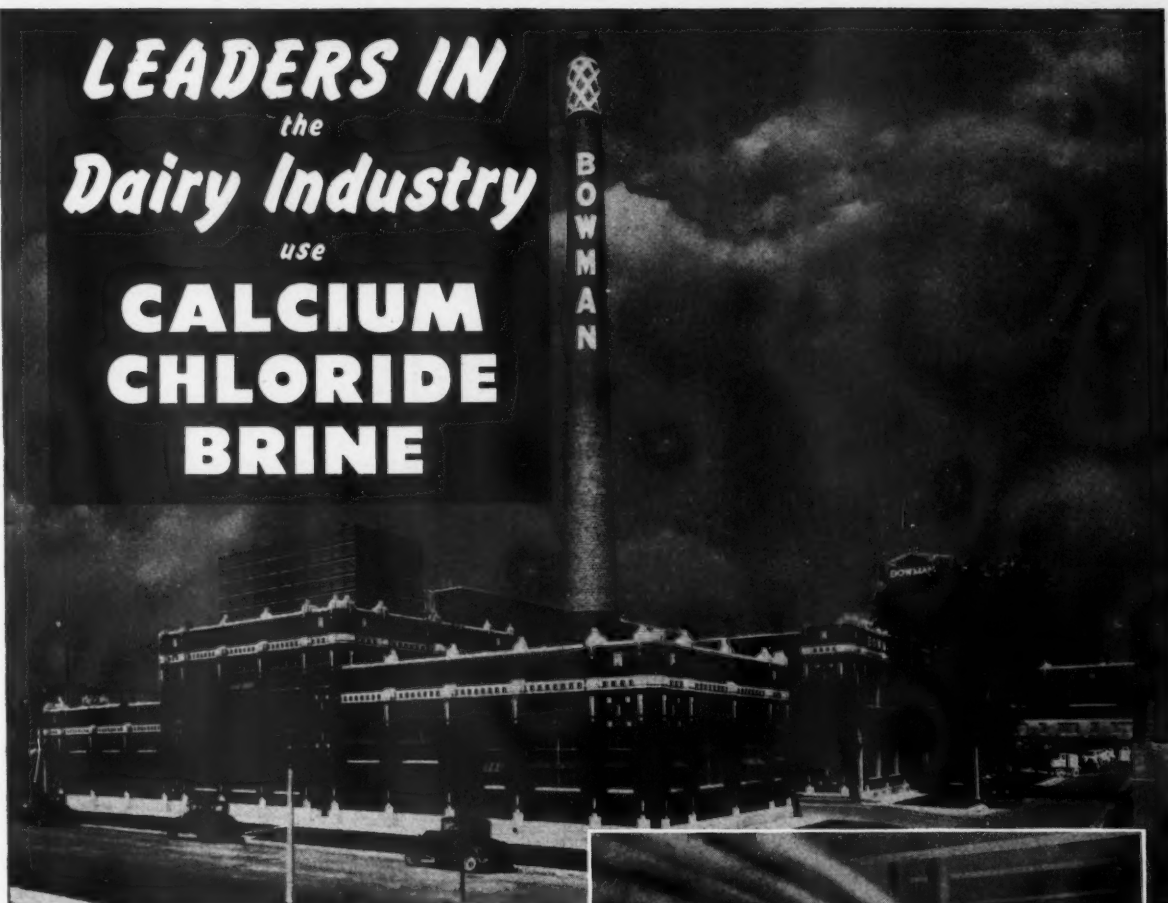


FOOD PROTECTION PAPERS

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the
Dairy Industry
use
**CALCIUM
CHLORIDE
BRINE**



Ice manufacture, the largest application of mechanical refrigeration, finds an important place in the dairy industry. The distribution of dairy products in good condition, the supplying of fountain needs and many other services performed by ice make it an important part of dairy industry routine.

Leaders everywhere, like the Bowman Dairy Company—one of Chicago's largest distributors of dairy products find that calcium chloride brine best meets their needs in making ice.

It carries lower temperatures faster, maintains more constant temperature control than any other practical brine medium.

The non-corrosive characteristics of calcium chloride brine keeps plants running longer with a minimum of maintenance and repair—conserves hard-to-get material. It has an easy flow at extremely low temperatures—requires less pumping.

Brine is the life-blood of your refrigeration plant. To assure utmost refrigeration efficiency and dependability specify calcium chloride. Write for free refrigeration data book today.

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Above photo shows exterior of large Bowman Dairy Co. Plant, River Forest, Illinois. Inset photo shows part of refrigeration system.

CALCIUM CHLORIDE

FOR BETTER REFRIGERATION BRINE

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for Conservation

IN THE packaging of meats, as in other foods, waste must be eliminated.

"Conservation" is not only important — it's vital.

"SYLVANIA CASINGS FOR MEATS" provide effective and economical packaging, not only in eliminating waste, but in preserving the nutritional values of your products. At the same time the quality appearance and consumer appeal of the product is intensified.

Then too, it is most important that you keep your brand name alive. The excellent transparency of SYLVANIA casings, together with your brand name printed thereon develops new customers and multiplies sales.

Wherever SYLVANIA casings have been adopted by packers they have the approval of production and sales managers alike.

Help war-time economy and conserve your products with "SYLVANIA CASINGS FOR MEAT."

* REG. U. S. PAT. OFF.

Sylvania Casings for Meats
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REG. U. S. PAT. OFF. REG. U. S. PAT. OFF.
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You can't beat J-M ROCK CORK for Continued Efficiency!

THAT'S NOT JUST A CLAIM. It's a statement of fact based on more than 25 years of outstanding performance on scores of jobs.

The explanation . . .

Rock Cork is basically mineral. This means complete freedom from rot and decay . . . strict sanitation . . . no trouble with vermin . . . the end of odor and mold problems!

You'll find, too, that installation is economical, for Rock Cork is easily, quickly applied. And year after year it retains its high efficiency—maintenance costs are practically zero. A checkup will show you that, year after year, it returns sizable savings on upkeep . . . **PLUS** more efficient operations. For details, write for brochure DS-555. Johns-Manville, 22 East 40th Street, New York, N. Y.



for storage rooms . . .



ODORLESS in itself, Rock Cork will not absorb odors. Basically mineral, it cannot rot, mold or support vermin.


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THOROUGHLY SEALED against moisture infiltration, Rock Cork Pipe Covering assures long service, low upkeep. It is quickly and easily installed at low cost.

JOHNS-MANVILLE ROCK CORK

Low-Temperature Insulation in Sheet Form and for Pipe Covering



**BREAKAGE
LOSSES?
NOT ME!**

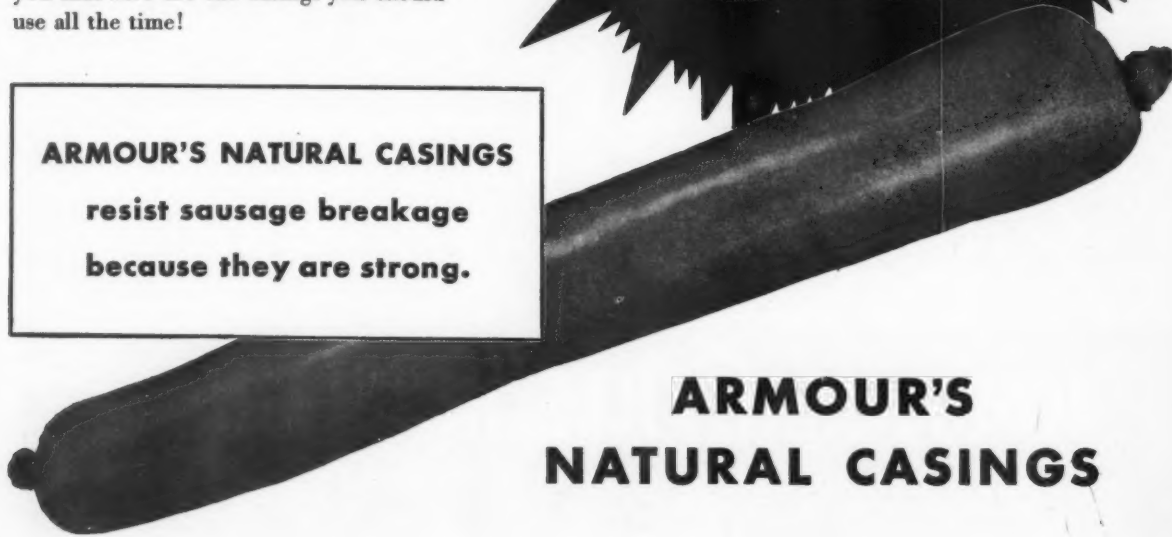
EVERY time a casing breaks while you are filling sausages, it's a loss . . . loss of materials, labor and time! You can cut this loss greatly if you use casings that are uniformly strong—and that means Armour's Natural Casings!

Strength isn't the only advantage of Armour's Casings. They are elastic—they cling to the meat and give your sausages sales-appeal. They allow smoke penetration in your smoked items—to give fine flavor. And your nearest Armour branch can supply a variety for every need—selected from many different sizes and types that are quickly available.

Try Armour's Natural Casings for that next order. Their advantages will convince you that *here* are the casings you should use all the time!

ARMOUR'S NATURAL CASINGS
resist sausage breakage
because they are strong.

**I USE
ARMOUR'S
NATURAL
CASINGS!**



**ARMOUR'S
NATURAL CASINGS**

A Good Ceiling Plan Badly Needed_____

THE Office of Price Administration still has the opportunity to work out a comprehensive and practical meat price ceiling plan which would prevent the development of inflationary tendencies, while stabilizing and preserving the meat and livestock industry (rather than partially destroying it) and aiding the war effort (instead of retarding it).

Development of such a plan would not be easy. It would require political courage and wisdom of a high order and would call for full consideration of all the factors and interests involved in the production, processing, distribution and consumption of livestock and meat. It would involve the apportionment of sacrifice among producers, packers, retailers and consumers on a rational and equitable basis rather than on grounds of political expediency. It might require one month, two months or three months of study, hearings and planning to work out such a program and make it effective.

OPA will find it difficult to deny that a practical overall plan is needed. Certainly the complaints of those who must operate under the present pork ceilings and the General Maximum Price Regulation for beef and veal constitute evidence that the present setup is unsatisfactory and destructive. If complaints were heard only from a few sellers and buyers they could be discounted; however, they come from every direction and a good many carry the warning "if this goes on we'll have to close."

This is no "bogeyman" talk. Several well-known firms have already closed their doors and others may follow. It is silly to classify these failures as inevitable wartime business casualties, in the same category as automobile dealers, washing machine sales agencies, etc.; meat packers perform processing and distribution functions which are essential in wartime and peacetime. Productive capacity, managerial ability and skilled labor which are lost or dissipated through the pressure of the present price ceiling setup will be sadly missed as the industry is called upon to handle an increasingly heavy volume of product later on this year.

OPA is now working on beef and veal ceilings and may issue a separate regulation for these meats (now under GMPR). While such an expedient may give the industry some relief, it is hard to see how it will be any more effective at curing our fundamental difficulties than the various revisions and amendments of the pork ceiling regulation. In the case of the latter regulation, OPA found the original measure unsatisfactory, amended it hastily and then learned that one patch called for another.

We believe there are at least two fundamental decisions which must be made by OPA, and several controversial points which must be considered, be-

fore a workable overall price ceiling plan can be evolved. OPA may shudder at the possible political consequences of some of these, and the meat packing industry may worry about the regimentation and red tape involved, but we believe that the decisions must be made sooner or later. They are:

1.—*Price ceilings for livestock.* The time has come to decide whether meat price ceilings can ever be made workable and equitable for all (producers, packers, retailers and consumers) without maximums on the raw material from which meats are produced. Certainly livestock ceilings at levels somewhat below current prices would, in general, guarantee ample profits for producers and would not conflict with "parity" provisions of the price control law. Packers must remember, however, that price ceilings on livestock would probably make it necessary to allocate supplies among industry units, and that it might be necessary to police livestock grading and marketing. Ceilings for livestock appear to constitute about the only chance of achieving an equitable and stable relationship between meat and livestock prices.

2.—*Consumer rationing.* In spite of the fact that the United States has and will have plenty of meat, we believe that OPA should give serious consideration to consumer rationing. In a free market meat is distributed with reasonable equity among all consumers in a more or less automatic manner. This is almost impossible under present conditions; heavy "must" demand from the government, coupled with price control, has reduced supplies of some types and grades of meat, disrupted normal channels of trade and turned some points into premium and others into unprofitable markets. Under such circumstances rationing may well be a boon to the consumer and, in the long run, to those in the meat trade. Rationing would also be public relations insurance for the industry; under it, packers would not be blamed for wartime dislocations for which they were not responsible.

Under an inclusive price ceiling program, the separate supply and demand situations for all kinds of meat and livestock—pork, beef, veal and mutton and cattle, calves, hogs and sheep—would be related to each other and due weight given all abnormal factors, such as FSCC and Army-Navy buying, shifts in population and changes in consumer buying power, wages and costs. Above all there should be realistic recognition of the fact that the meat packing industry must be held together as an effective unit to fill the country's war and civilian needs and that, while willing to make patriotic sacrifices, the industry should not be forced to bleed out its strength in needless losses.



GOVERNMENT ORDERS KEEP CANNING LINES HUMMING AT NEW PORK PROCESSING PLANT

ENTRY into the meat packing business in the past year has required much foresight, persistence and courage. Thus the feat of establishing the Perry Food Products Co., in which the former plant of Buehler Bros., Inc., Chicago, was taken over and equipped for meat canning and pork processing, is a remarkable one.

Rex W. Perry, formerly of William Davies Co., is president and general manager of the new firm which was formed in July, 1941. Under his supervision, the Buehler plant, a concrete and brick structure of three and two stories and basement, was modernized and arranged for maximum operating efficiency. A canning department, considered one of the most up-to-date in the industry, was added.

The firm makes a full line of sausage and pork products in addition to canned meats. In fact, most of the space in the building is devoted to curing and production of smoked meats. The greater part of the basement is given over to curing; revolving smokehouses deliver the smoked meats to the

hanging room on the third floor which has a hanging capacity of nearly 100,000 lbs. Most of the sausage and processed pork products are sold in the Chicago area.

Sausage Department Facilities

Sausage department has a capacity of 30,000 lbs. daily. It is equipped with four stuffers and four tables and the latest model silent cutter, with 800-lb. capacity, is employed for cutting the meat. There are three sausage coolers and these have recently been equipped with Gebhardt cooling units to maintain proper temperature and humidity.

The sausage room is also equipped for the production of meat loaves and cooked hams.

Several plant departments—canning, canned meat processing, sausage and smoked meat hanging room—are illustrated herewith. Floor plan of the canning department is also shown and this division will be described in detail.

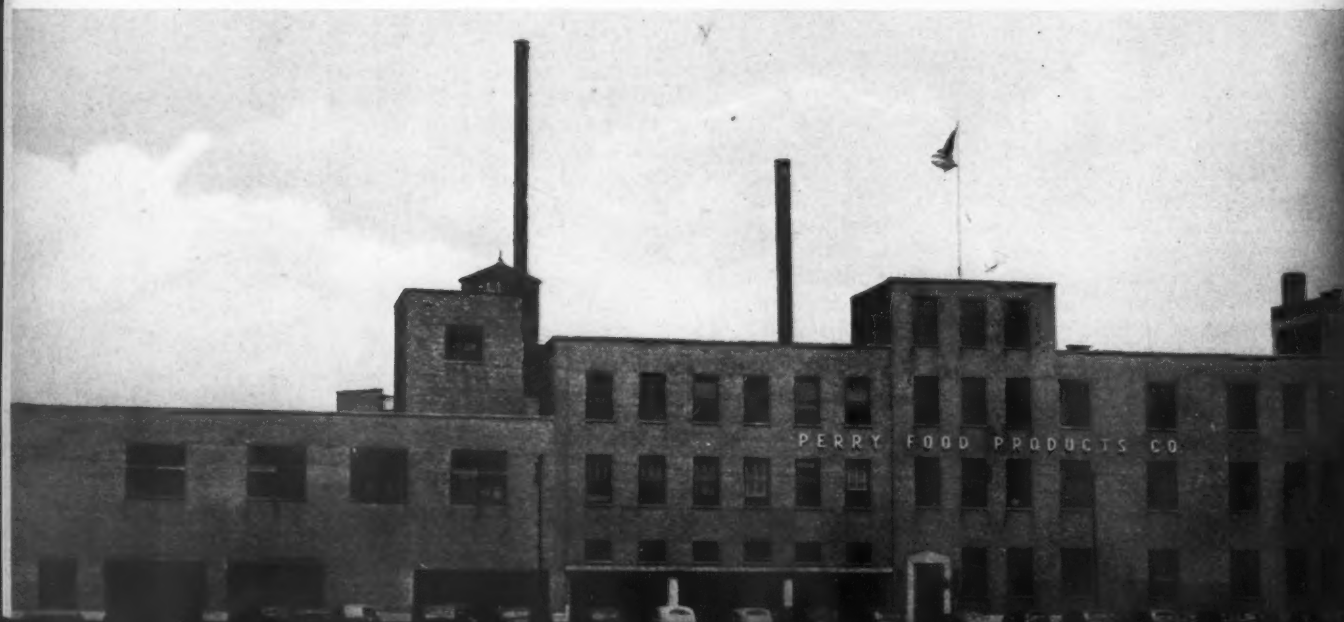
The whole output of the Perry company's canning department goes to the

government—either the Federal Surplus Commodity Corp. or the Army. Principal item is canned pork luncheon meat in 12-oz. cylindrical cans. Equipment will handle bulk pork sausage, soya links and canned bacon.

It is interesting to note that the firm attributes part of its success in canning luncheon meat to close control over raw materials. "Never give bacteria a chance" could be used as the Perry

PLANT AND ITS PRESIDENT

Rex W. Perry (above, left), president and general manager of Perry Food Products Co., takes a moment from his work to oblige the Provisioner cameraman. Mr. Perry, formerly with William Davies Co., established the new firm less than a year ago. Main building of the Perry plant (below) contains around 100,000 square feet of floor space and is of fireproof construction. This three- and two-story structure, formerly occupied by Buehler Brothers, has been modernized and arranged for greater operating efficiency. Engine room and curing coolers are located in the basement.



motto, for meats and their bacteriological history are scrutinized closely before the product is accepted for use in canned meats. Pork must be thoroughly chilled—and is kept that way. Chopping is done in a low temperature room and the temperature of the meat is checked frequently to see that heating is avoided.

There are two canning lines with a total capacity of around 170 cans per minute. On each of these lines, the empty cans go through a washer where they are cleaned with water at sterilizing temperature and proceed through an automatic spray where the insides are sprayed with hot lard or other lubricant (to make cans easy to empty). A steam chamber distributes the lubricant evenly and the conveyor then carries the empties to the 500-lb. capacity stuffers equipped with measuring fillers.

Canning Operations

After filling, the cans move across a check weighing table. If the check weighers find under or overweight cans they notify the stuffer operators to make the necessary adjustments to their equipment. Check weighers place the cans on a conveyor paralleling the empty line. The filled cans are carried on this conveyor to the clincher and the vacuum closing machinery.

An interesting construction note is that the check weighing tables are hinged so that operators can move between the table and the conveyor line. Part of the conveyor length is paralleled by a stationary bench used for packing link sausage. Incidentally, table tops in the Perry plant show the effect of wartime restrictions on the meat industry, although most all are of stainless metal.

The top line (see plan) utilizes a combination clincher-closing machine with a capacity of 42 cans per minute. The bottom line employs an individual clincher and a vacuum closing machine with a capacity of 75 to 175 cans per minute. Cans are then packed in cylindrical crates on dollies and transferred to the retort room.

The plant is now equipped with eight vertical retorts and four more retorts will be added in the near future. Operators occupy a platform running the length of the bank of retorts and handle the crates by electric hoist.

Storage and Packing

After processing, the cans are washed and travel by gravity conveyor to the storage and packing room. They are held there for 72 hours, inspected and packed in wire-bound wooden boxes.

Much of the equipment for the canning department, including stuffers, can washers, sprayers, tables, conveyors, grinders and vacuum mixers, was supplied by the Globe Co., Chicago. Toledo scales are used for check weighing. Clinchers and vacuum closing machines were supplied by the American Can Co.; the large vacuum closing machine is the latest developed by the can company.

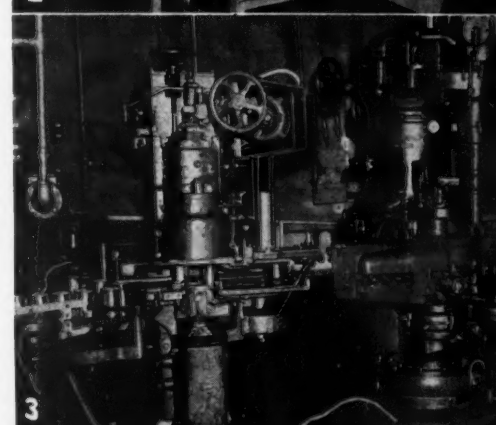
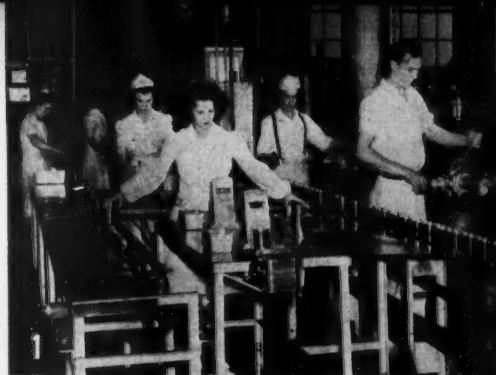
Vertical retorts employed in the Perry plant were produced by the Sprague-Sells Corp. and the electric crate hoist by Robbins & Myers, Inc. Processing temperatures and pressures are controlled with instruments made by Taylor Instrument Companies. American Monorail Co. supplied the rail equipment.

Elsewhere in the Perry plant (smokehouse, sausage processing, etc.) Taylor instruments are used for controlling and recording temperatures and humidities. The new silent cutter in the sausage department was made by Cincinnati Butchers' Supply Co. and the new Gebhardt cooling units are products of the Advanced Engineering Corp.

Main building of the Perry plant measures 125 x 275 ft. and is of fire-proof construction. The structure contains around 100,000 sq. ft. of floor space. Curing coolers and engine room are located in the basement. The plant is served by two switch tracks and has dock space for unloading or loading a number of trucks at one time.

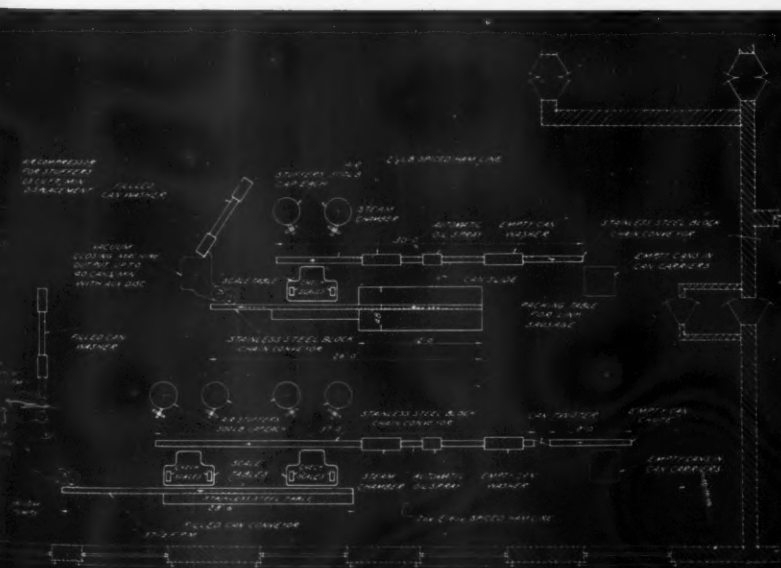
Much of the product is handled throughout the plant by overhead rail

(Continued on page 28.)



CANNING OPERATIONS IN PERRY PLANT

- 1.—Stuffing and check weighing pork luncheon meat in 12-oz. cylindrical cans at Perry plant. Stuffers (right) have 500-lb. capacity.
 - 2.—Closeup of check weighing operations. Hinged tables permit operators to move freely between table and conveyor line.
 - 3.—After check weighing, the filled cans move by conveyor through clincher and vacuum closing machine, travelling from left to right.
 - 4.—Eight vertical retorts are employed to process the canned product. They extend a considerable distance below the catwalk shown.
- LEFT.—Layout of the canning department.



OPA Outlines Conditions for Obtaining Pork Ceiling Relief

NEITHER new Amendment No. 1 to Maximum Price Regulation No. 148 (see below) which outlines conditions under which OPA may grant relief from permanent pork price ceilings by amendment and adjustment or exception, nor the action of Administrator Leon Henderson in denying the protests of six concerns asking for relief from ceilings established under Temporary Maximum Price Regulation No. 8, offers a great deal of hope for the packer who finds his ceiling prices unprofitable.

In rejecting the protests of the Great Falls Meat Co., Weil Packing Co., Austin Packing Co., Winchester Packing Co., Stock Yards Packing Co. and the Nuckolls Packing Co. (see THE NATIONAL PROVISIONER of June 6, page 13) the Administrator merely declared that he had complied with the statutory requirements for the issuance of temporary maximum price regulations.

No Answer to Requests

In no case was there a direct reply to a packer's request that he be allowed to raise his maximum prices because of an increase in the cost of hogs since the base period. One packer requested that he be permitted to raise his product prices by 2¢ per lb. and another asked that ceiling prices be fixed in relation to the live hog market, and that sales to processors who undertake to sell at prices not in excess of their ceiling prices be exempted from the regulation.

Under Amendment No. 1 to Maximum Price Regulation No. 148, Section 1364.29 is amended and Section 1364.35 is added as set forth below:

Section 1364.29 Petitions for amendment and adjustment or exception.

(a) The Administrator may grant an adjustment of or exception from the maximum prices to any person who shows to the satisfaction of the Administrator that it falls within any of the following classes:

1.—Persons whose operations were to a substantial extent curtailed or adversely affected during the period February 16, 1942, to February 20, 1942, inclusive, by reason of their being currently engaged in or immediately committed to plant alterations, repairs, remodeling or construction which incapacitated them from or hindered them in processing or marketing dressed hogs or wholesale pork cuts in the usual or regular manner.

2.—Persons whose dealings (or the dealings of whose most closely competitive seller in case maximum prices are determinable under paragraph (e) of Section 1364.22 of this Maximum Price Regulation) during the week of February 16, 1942 to February 20, 1942, inclusive, consisted primarily of disposing

of inventory acquired, or contracted to be acquired, at a time substantially earlier than the time at which other sellers of the same class in the vicinity of the delivery point acquired dressed hogs or wholesale pork cuts of the class as to which adjustment is being requested.

3.—Persons whose dealings (or the dealings of whose most closely competitive seller in case maximum prices are determinable under paragraph (e) of Section 1364.22 of this Maximum Price Regulation) were confined during the week of February 16, 1942, to February 20, 1942, inclusive, to dressed hogs or wholesale pork cuts derived from a type of hogs only regionally and seasonally available and not regularly quoted on major live stock markets.

In such cases the petitioner should submit, and the Administrator will consider, all relevant data, and the necessity for the granting of such an adjustment or exception. The Office of Price Administration may require in connection with any such petition full data on costs, profits, and other relevant factors. Petitions for adjustment or exception pursuant to this section shall be filed in accordance with Procedural Regulation No. 1, issued by the Office of Price Administration.

(b) Persons seeking modification of any provision of this Maximum Price Regulation No. 148 or an adjustment or exception not provided for therein may file petitions for amendment in accordance with the provisions of Procedural Regulation No. 1, issued by the Office of Price Administration.

Section 1364.35 Effective dates of amendments. (a) Amendment No. 1 (Sections 1364.29 and 1364.35) to Maximum Price Regulation No. 148 shall become effective June 9, 1942.

In issuing the amendment, Administrator Henderson explained that it offered an opportunity for relief to certain classes of dressed hog and wholesale pork cut sellers who have suffered peculiar hardships because of special circumstances existing during the February 16–20 base period. Specification of three classes of persons who may apply for adjustment or exception does not preclude OPA from adding other classes through further amendments, the Administrator stated.

"Throughout its operations," Mr. Henderson declared, "OPA has held to the objective—within limits which will not permit increases in the retail price to consumers and will not relate prices directly to costs—to make adjustments taking care of special industry problems. This new amendment is an excellent illustration of OPA's sincere desire to help in solving the problems of American business."

(Continued on page 27.)

Packers Acquitted Of St. Joseph Hog Marketing Charges

THE U. S. Department of Justice this week lost the first of its series of anti-trust cases aimed at the meat packing industry when Swift & Company, Armour and Company and six other defendants were acquitted in federal district court at St. Joseph, Mo., of having conspired to control hog prices on the St. Joseph market. A jury returned the "not guilty" verdict after a six-day trial and five hours of deliberation.



JOHN HOLMES

Those acquitted by the jury were Swift; Armour; George H. Damsel, jr., Armour plant manager, and Charles Lechler, head hog buyer for Armour at St. Joe; Walter S. Parker, Swift manager, and Carl Meyer, head hog buyer for Swift; the joint marketing improvement committee and the hog yards sub-committee. The original list of defendants had included the St. Joseph Stockyards Co. and the St. Joseph Live-stock Exchange, but these were eliminated earlier when federal judge Merrill E. Otis ordered a directed verdict of acquittal for them.

Nature of Charges

Charges against the packers and other defendants were: 1) That there was an agreement under which Swift and Armour bought nearly equal numbers of salable hog receipts at St. Joseph; 2) That a certain number of hogs were set aside each day and purchased at a premium price by Swift & Company, with the hogs being removed from competition on the market; 3) That there was a conspiracy to keep Saturday's hog market steady with that of Friday.

The original indictments in the conspiracy case were returned by a federal grand jury at Kansas City. The government later filed informations and went to trial on the informations.

The St. Joseph case, one of a number of anti-trust suits pending against companies, individuals and associations in the meat packing industry, is reported to be the first acquittal by any federal court jury in an anti-trust case since Thurman Arnold assumed charge of the anti-trust division of the U. S. Attorney General's office.

Decrying the waste resulting from unwarranted investigations and indictments returned against businesses while the country is engaged in all-out war production, John Holmes, president of Swift & Company, commented this

Driver-Salesmen Must Cut Truck Mileage 25% Under New ODT Ruling

Regardless of length of route, provided that drivers return to point of origin the same calendar day, all driver-salesmen must reduce mileage 25 per cent as compared with the same month in 1941, according to a new ruling of the Office of Defense Transportation. This is provided in Amendment No. 2 to ODT order No. 6, which includes driver-salesmen whose operations extend beyond "local delivery" areas previously defined. General ODT order No. 5, covering private carriers engaged in over-the-road deliveries, has been revised to conform with the order. Previously these carriers were to operate with a full load on the trip out and a 75 per cent load on the return trip. Under the new ruling, they are subject only to mileage reduction and are permitted to return empty should conditions make such action necessary.

As it now stands, the order calling for 25 per cent mileage reduction for cars or trucks of driver-salesmen applies to all cases where "property is transported solely for the purpose of sale to retail dealers in a vehicle operated by the seller or an employee thereof." Local carriers are now defined un-

der six headings: Those making deliveries wholly within a municipality or urban community; those operating wholly within a zone extending 25 air miles from the boundaries of any municipality or community; those making deliveries between connecting cities or communities; those making hauls not exceeding 25 miles in length; those transporting property for delivery to the ultimate consumer in a vehicle returning to the point of origin the same calendar day and those transporting property for sale to retailers in vehicles returning to point of origin the same calendar day.

SEEK TO END LABOR PIRATING

To prevent "pirating" of skilled workers from plants with war contracts, the War Manpower Commission is considering a plan requiring that all hiring in specified areas be done only through the United States Employment Service, or in accordance with methods approved by that organization. This has been the plan carried on in southern California airplane plants for some time. Application of the plan will be made at first only in a few areas where competition for skilled workers has been unusually keen following the outbreak of war.

The arrangement provides that an employer who persists in recruiting labor will be reported to the WPB and the Army and Navy departments for suitable action. Proposed restrictions will apply only to employers. No restrictions will be placed on the freedom of the worker to take employment where he chooses, except that he will be expected to secure employment through the government employment service. In critical areas employees refusing to accept suitable employment in war industries without good cause would be reported to the Selective Service System.

Institute Issues New Retail Ad-Maker

A new Retail Ad-Maker to enable meat markets to advertise more effectively has been released by the American Meat Institute. This special sales help represents the most comprehensive illustration service ever offered by any food industry. Practically every cut of meat is pictured in halftones and line drawings and mats are available for all illustrations. Suggested selling lines are included, as well as definite layout ideas showing how the retailer can best illustrate his meat advertisements. In addition to being available to all participants in the meat educational program, a copy of the large booklet has been sent to every newspaper carrying a regular American Meat Institute schedule.

Wickard Announces Rationing of Pork May Not be Needed

IN SPITE of commitments to feed our allies, food rationing in the United States may be necessary in only a few exceptional cases, Claude R. Wickard, Secretary of Agriculture, declared this week after the first meeting of the new Food Requirements Committee (see THE NATIONAL PROVISIONER, June 6, page 34).



C. R. WICKARD

The Secretary reported the committee had discussed how army, navy, lease-lend and civilian representatives might be brought together so the farmers could be told how much to produce and the War Production Board informed how much material would be needed to process, store and ship it. There would have to be a compromise between their respective wants, said Mr. Wickard, but he believed that by working together the food problem could be met with "minimum sacrifice" to all concerned.

"I hope rationing can be avoided with very few exceptions," he said. "I believe we are going to have another year of record-breaking production. . . ."

"As for meat rationing, I don't believe it will be necessary to ration pork. Occasionally some butcher shop may not have every kind of pork customers would like. But we are going to have 10,000,000 more hogs coming to market this year than ever before.

"We are worrying about it. We are asking the farmers to ship them early. The time may come this year when a farmer will have to get a permit to ship his hogs. Any shortage of pork will only be temporary and meanwhile we will have plentiful supplies of beef, lamb, poultry and eggs."

Secretary Wickard said his department was now studying the dehydration of pork and beef.

TO RATION GAS FOR TRUCKS

Trucks operating in the gas-rationing area on the East Coast next month will be put under the coupon regulations of the ODT. All will apply for "S" coupon books, secured from local rationing boards. Trucks will receive no more gasoline than will be required for carrying out operations under ODT mileage restrictions. Applications will require specific information on mileage requirements for a three-month period. The amount of gasoline allotted must last the operator for three months.

week on the "not guilty" decision at St. Joseph.

"Swift & Company and certain of its employes have been indicted in several cities, including St. Joseph, on allegations of violation of the anti-trust laws," Mr. Holmes said. "These charges we have denied because we know they are not and cannot be true.

"The 'not guilty' decision in the St. Joseph case is very gratifying to us because it confirms our belief that the charges are absolutely without foundation.

"Our principal regret now is that the time and energy of so many of our important people have to be taken up with the necessary defense in this and other cases when our efforts are so urgently needed in our business. Our entire energies should be devoted to all-out production of foodstuffs and other supplies for the armed forces and civilian population."

George A. Eastwood, president of Armour and Company, expressed gratification over the verdict and commented on the charge that there had been a conspiracy to fix prices:

"The evidence showed that on the contrary there was and is the keenest kind of competition among buyers of hogs on the St. Joseph market and that the prices paid for hogs in that market compare favorably with prices paid at numerous competing livestock markets. Naturally we are gratified at the jury's verdict of not guilty, which completely exonerated Armour and Company, its St. Joseph manager and its head hog buyer."



IN THE PERRY PLANT, TOO, YOU'LL FIND GEBHARDTS

The Perry Food Products Company of Chicago attributes a large share of its success in canning luncheon meat to careful control over raw materials. Product is thoroughly chilled and kept that way with GEBHARDT COLD AIR CIRCULATORS. These efficient units provide a positive check against bacteria... preserve natural freshness and flavor. For constant low temperature, high humidity and a steady, uniform flow of washed, conditioned air *in your plant*, install GEBHARDTS now!

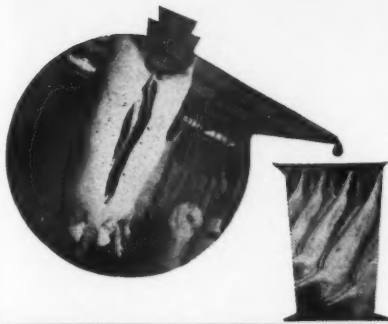


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slime and mold . . . reduce chilling
time . . . eliminate messy brine
. . . increase cooler capacity . . .
lower operating expense . . . re-
duce maintenance cost . . . elimi-
nate wet, drippy ceilings and walls
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REPORTS ON RECENT MEAT RESEARCH DEVELOPMENTS

BY C. ROBERT MOULTON

Consulting Editor, *The National Provisioner*

THE entire food industry is facing new problems as a result of war conditions and the national nutrition program. The meat packer cannot afford to let other branches of this large industry get ahead of him. The reports of recent research which are found in this article will help the meat packer to keep up with the procession.

MEAT AND NUTRITION

While there is still some difference of opinion concerning the extent of malnutrition in the United States, new evidence is piling up that there is more borderline under-nutrition or even actual cases of vitamin deficiencies than has generally been supposed. In a report in the *Journal of the American Medical Association* (March 21, 1942, p. 944) by N. Jolliffe and others, evidence is presented that dietary inadequacies and malnutrition are of frequent occurrence in the United States and that the nutritional status of an appreciable part of the population can be improved. This and the articles cited below prove that the use of the nutritional theme by the American Meat Institute in advertising meat was a wise choice.

During the past year and one-half, Dr. D. F. Milam conducted a nutritional survey in a community of about 400 population. His results (*American Journal of Public Health*, April, 1942, p. 406) show a surprisingly low vitamin C level in the blood of persons in that community in the spring, but very little actual scurvy present. There were also subnormal intakes of vitamin A, vitamin B₁, riboflavin, calcium and iron. The community was, in general, considered moderately malnourished and in this respect was probably representative of large groups in the state. A program of nutritional improvement was suggested.

Dr. Henry Borsook of the California Institute of Technology has also discussed this question (*American Journal of Public Health*, May, 1942, p. 523). He points out that in the present national emergency, we should supply not only the best equipment but the best men. There is some evidence that improved nutrition may alleviate the strain of work in industry. Millions of people in this country are living on diets below the safety line. Stiebling and Phipard have shown that 50 per cent of those studied had a poor diet,

35 per cent were fair, and only 15 per cent were good. These fair diets are really unsafe in vitamins A and B₁ and protein. Halverson and Borsook in Pasadena found similar conditions. They point out that any one who has computed the nutrients in actual dietaries knows that even the well-to-do do not and cannot eat an adequate diet unless they know more technical nutritional material.

According to Borsook, modern processing of wheat, corn and sugar is largely responsible for this result. If the public knew the consequences of prolonged mild under-nutrition, it would encourage the food processors to provide the public with a variety of foods adequately enriched with vitamins and minerals. The special task of the scientific nutritionist is to ascertain what the nutritional problem is and, having learned what is necessary, to find practical methods which management can use to remedy the situation.

Borsook points out that seven vitamins can now be obtained more cheaply

as synthetics than from foods or other natural sources. A step in the right direction has already been taken in the fortification on a national scale of white bread and flour. Federal authorities now agree that all fats, butter, margarine and lard should be fortified with vitamins D and A. Thus we would not only greatly add to the nutritional value of the fats used by the poor, but even to that of butter.

Pellagra, a disease caused by the lack of nicotinic acid (niacin), has been thought to be limited to our southern states. But Dr. William B. Bean, Dr. Tom D. Spies and Dr. Marion A. Blankenhorn have recently found cases of it in two Ohio hospitals. Out of 7,186 admissions in Lakeside hospital, Cleveland, 111 victims of pellagra were found. Of 13,557 admissions in the Cincinnati General hospital there were 128 cases of pellagra. A study in India had revealed that 0.65 per cent of all cases admitted to the medical wards of a general hospital in the province of Madras suffered from pellagra. The physicians concluded that this is an indication of the world-wide prevalence of pellagra and that it is by no means confined to certain regions of the American southern states.

Dr. Hazel E. Munsell reported some determinations of the riboflavin content of some common foods (*Food Research*, March-April, 1942). Cheddar cheese was found to have 545-600 micrograms per 100 grams of cheese, and navy beans had 300-324 micrograms. Milk, beef muscle, pork muscle and salmon each assayed more than 200 micrograms per 100 grams. Eggs showed considerable variation. With green-leafy vegetables the values ran parallel with their greenness.

PALLOR PREFERRED

Under the title of "Pallor Preferred," Dr. Frank Thone (*Science News Letter*, May 2, 1942), discusses the American preference for paleness in foods and its relation to vitamin lack. He points out that the blanching of vegetables is an ancient but not a dietetically honorable practice. For some reason, people seem to prefer pallor to color in foods; witness the care with which we bolt flour even to the point of robbing it of its best food values and the efforts we put into breeding white poultry, farm animals and pets, even though whiteness

(Continued on page 28.)



OUTLINES SEALING PROCEDURE

Large wall poster offered by Hinde & Dauch Paper Co., Sandusky, O., covers use of gummed tape, adhesives, metal stitches and metal straps or wires, emphasizing methods of sealing rapidly and effectively while conserving materials. It measures 12 by 15 in. and is in two colors.

Up and down the MEAT TRAIL

Heart Attack Ends Career of Ray Pinkney at Amarillo

The packing career of Ray R. Pinkney, one of the Southwest's best known independent meat industry executives, came to an untimely close on June 8 when the 51-year-old packer died in an Amarillo, Tex., hospital as the result of a heart attack.

Into that brief span, Ray Pinkney had packed an exceedingly active life, built primarily around his interest in the livestock and meat industry. His first contact with the meat field was with Swift & Company in Chicago. "I started by holding horses for the big packers," he said jokingly.

Later Mr. Pinkney was in the Swift accounting department, and in 1917 became a branch house manager at Cleveland for Wilson & Co. A year later he went with Jacob E. Decker & Son as an executive and also as a



RAY PINKNEY

branch manager at Duluth. The next few years found him serving as general manager for Levine Bros., Duluth, as a traveling executive for Allied Packers, Chicago, and as vice president and general manager of Nuckolls Packing Co., Pueblo, Col.

After four years with Nuckolls, Mr. Pinkney went to Amarillo with the idea of establishing a plant of his own. Negotiations did not mature immediately, but in August, 1930, arrangements were made for purchase of the old Western Packing Co. plant there. With three associates, Mr. Pinkney organized the Pinkney Packing Co. on September 1, 1930. The company has enjoyed a steady growth.

Ray Pinkney was not a native western—he was born in Peoria, Ill.—but at the annual American Meat Institute conventions, smiling a tanned smile beneath his broad sombrero, he perhaps epitomized the southwestern packer as colorfully as any who attended. An ardent sportsman, particularly fond of hunting and fishing, he was a great booster for the Texas Panhandle. "This is the finest beef cattle area in the United States," he often said.

Indeed, Ray will be sadly missed by those who knew him as a friend and as a highly successful meat executive.

Henry Veeder, Veteran Swift General Counsel, Dead at 75

Henry Veeder, 75, general counsel for Swift & Company for half a century, passed away on June 9 at Passavant hospital, Chicago, after a lingering illness. A son of Albert H. Veeder, who was associated with Gustavus F. Swift for several years prior to the incorporation of Swift & Company in 1885, Mr. Veeder took an active part with his father in the packing industry even prior to his graduation in law, becoming a member of the Veeder legal firm in 1892.



HENRY VEEDER

The young attorney quickly became known for the soundness of his views, his approachability and his consideration for the views of others. Quiet almost to the point of self-effacement, he nevertheless was a potent force in deliberations affecting the welfare of the business. He became head of the law firm of Albert H. & Henry Veeder

following the death of his father in 1914.

A director of the Drovers National Bank and Drovers Trust & Savings Bank of Chicago, Mr. Veeder was a man of broad social, professional and business activities. At the 1941 convention of the American Meat Institute, he was awarded the 50-year gold service button of the Institute in recognition of 50 years of distinguished service to the meat packing industry.

Packers Slash Deliveries

To Meet ODT Restrictions

The Milwaukee Sausage Manufacturers' Association and sausage manufacturers in Oshkosh, Wis., have announced curtailed delivery schedules to meet ODT requirements. The Milwaukee schedule calls for one delivery on Monday, Wednesday and Friday, none on Tuesday and deliveries only to restricted portions of Milwaukee county on Thursday and Saturday. Four Oshkosh firms—the Kamm Sausage Co., Reimer Sausage Co., Oshkosh Sausage Co. and Schmidt Sausage Co.—are now operating one delivery a day.

Meat packing firms of Seattle, Wash., have devised delivery schedules expected to reduce mileage 35 to 45 per cent, it is reported. They will deliver on specified days only.

Personalities and Events Of the Week

R. C. Pollock, secretary and general manager of the National Live Stock and Meat Board, has been announced as recipient of the annual merit award of the Iowa State College alumni association. A graduate of the college in 1913, Mr. Pollock is a member of the Illinois Academy of Science, the American Association for the Advancement of Science and the agricultural committee of the Chicago Association of Commerce. The Meat Board has long been recognized for important meat research work it sponsors in leading colleges and universities.

Sale of the Mankato (Minn.) Rendering Works, Inc., to the Redwood Falls Rendering Co., which is headed by Ralph Ballard, was announced by Harry Carney. Addition of the Mankato plant brings to four the number of rendering works operated by Mr. Ballard's firm.

Harry S. Collinson, sr., Topeka, Kans., recently brought suit in district court at Tulsa, Okla., for one-third of the capital stock of Brooks Packing Co. of that city, alleging that an oral agreement between him and two of the defendant founders assured him a third of the concern.

J. Irvine Lyle, president and one of the founders of the Carrier Corporation, Syracuse, N. Y., died on June 7 after a three-month illness, at the age of 68. Mr. Lyle collaborated with Dr. Willis H. Carrier, now chairman of the board of the corporation, in developing a scientific air conditioning system. He served as general manager and treasurer of the Carrier Engineering Corporation until 1930, when the present name was adopted and he was designated president. Mr. Lyle was the inventor of several devices dealing with atmospheric control and wrote a number of technical papers on air conditioning and related subjects.

Stressing the importance of food conservation, the New York City department of public health has suggested the slogan, "Starve the Garbage Can."

Cincinnati meat packers have reduced deliveries to one per customer or place of business daily. They have also eliminated special or rush service and Wednesday deliveries except in weeks in which a legal holiday falls. A delivery mileage reduction of approximately 50 per cent below 1941 is contemplated.

Leroy Wimp, manager of the Wimp Packing Co., Chicago, is spending 13 weeks in basic training for the Army Veterinary Corps. Management has been turned back to his father, Roy

Makers of exceedingly fine materials for the Meat Packing Industry

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WITH OUR MEN**



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Manufacturers of Fine Food Specialties

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Wimp. Frank Smith, who has been with the firm 15 years, is now superintendent.

The 50-year gold service button of the American Meat Institute was presented on June 5 to **Leo J. Kramp** of Chicago, who will retire on July 1 after half a century in the icing service of Swift & Company. He entered the industry in 1892 as a boy of 15, who led the horse hitched to the ice hoist. At the age of 18 Mr. Kramp became a supervisor, taking charge of a roustabout crew. Later he was transferred to Chicago Junction (now Willard), O., to take charge of the re-icing of cars. Over long periods, he was supervisor of company ice houses on Calumet Lake, Chicago, and Eagle Lake, near Burlington, Wis. For the past 19 years he has had charge of the Damen ave. icing station in Chicago.

Harry L. Siegel, 56, one of the original incorporators of the Illinois Packing Co., Chicago, and head livestock buyer for the company for many years, passed away this week in Chicago after suffering for several months with a heart ailment. Ill health had prevented his active participation in the business since last December. Mr. Siegel was an uncle of **Sam Siegel**, president of the Siegel-Weller Packing Co. of Chicago.

Robert N. Meyer, retired Cincinnati meat packer, observed his ninetieth birthday anniversary on June 5. A dinner was given in his honor at the Vernon Manor. Mr. Meyer formerly operated a meat packing business on Colerain ave. in the Queen City.

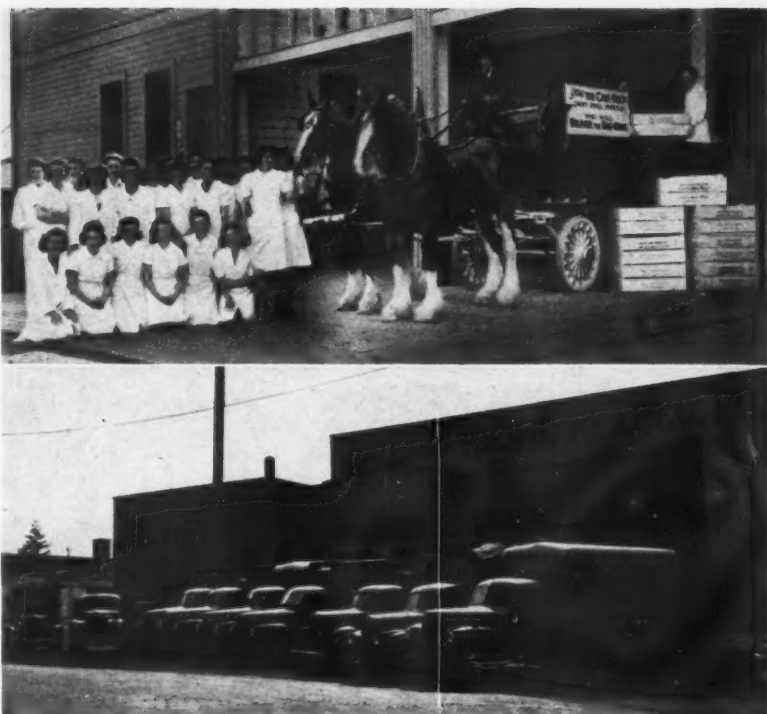
Fire of undetermined origin on May 29 destroyed the unoccupied Schrauder Meat Co. plant at Monroe, Mich. Damage to the wooden structure was estimated at about \$6,000.

More than 180 executives and sales representatives of Wilson & Co. assembled at the Skirvin hotel, Oklahoma City, from five southwestern states on June 6 to review current merchandising and delivery problems. **James A. Hamilton**, vice president in charge of sales, and other home office executives were present.

H. T. Schlachter and **A. Hilberg** registered a formal protest June 5 with the OPA at Washington on behalf of Cincinnati meat packers in connection with price ceiling difficulties. Mr. Schlachter pointed out that the meat packing industry of Cincinnati and other cities is actually operating at a loss because frozen wholesale and retail prices do not cover processing costs based on an uncontrolled livestock market.

The Heine Packing Co., Logan, O., meat wholesalers, announced it would suspend operations indefinitely because of inability to operate profitably under price ceilings imposed upon pork and beef products by the OPA.

John Sedlacek, a night watchman for Wilson & Co. at Oklahoma City, suffered seriously from loss of blood on May 31 when a well-meaning passerby incorrectly applied a tourniquet to his



DOBBIN HELPS SAVE TRUCKS AND TIRES IN CANADA

J. Diamond, president, Pacific Meat Co., Ltd., Vancouver, B. C., submits these photos as visual evidence of how the war has affected the delivery situation in Canada. All packers in Vancouver now deliver only on four days per week—Monday, Tuesday, Thursday and Friday—making one delivery daily. If a customer needs further supplies on Saturday morning, he sends his horse and wagon around to pick them up (see illustration). Upper photo also shows how women are supplanting men in many Canadian meat plant jobs. The truck fleet is shown in lower photo on one of its "rest days."

arm, pierced by a bullet when his gun was accidentally discharged as he bent over to pick up his glasses. The 43-year-old employe was making his rounds at the plant when the freak accident occurred.

Four National Live Stock and Meat Board nutritional exhibits featuring the importance of meat in the diet are being displayed in the windows of the Commonwealth Edison Co., Chicago, and three additional exhibits in the first floor showroom of the utility company. The displays have attracted wide interest among pedestrians and company patrons.

Nashville and Memphis, Tenn., and Albany, N. Y., are among the cities in which packer and meat dealer meetings have been held recently as part of the advertising and merchandising program of the American Meat Institute.

Edwin Oliver, who retired a year ago after spending 50 years in the provision pit of the Chicago Board of Trade, died on June 10 in Chicago just four days before his ninetieth birthday. Born at Oswego, N. Y., he went west at 18 to join his brothers in the commission firm of J. B. Oliver & Co., Milwaukee, moving to Chicago in 1892.

Plant of the H. L. Handy Co., Springfield, Mass., on May 29 received the Treasury Department's Minute Man

flag in recognition of 100 per cent participation in the purchase of war bonds. Presentation of the flag was made by a Treasury Department representative to **P. E. Petty**, plant manager. More than 500 employes of the firm gathered in front of the general office to witness the ceremony.

The New York Produce Exchange announced last week the regular appointment of standing committee chairmen for the fiscal year 1942-1943. Trade committee chairmen include: Lard and provisions, **W. L. Wieland**; cottonseed products, **J. W. Hart**; quotation and supervisory (cottonseed products), **F. W. Hahn**; pepper, **K. F. Schussler**; vegetable oils, waxes and fats, **M. B. Sneyly** and animal oils and fats, **William H. Holt**.

N. R. Clark, vice president, and **M. L. Westerling**, soap department, Swift & Company, Chicago, were visitors to New York last week.

The Marketmen's Association of the Port of New York, Inc., whose membership includes firms in the wholesale meat, poultry and allied industries in the New York area, reports that more than 100 of its members have attained the honor roll with a rating of 90 per cent or better through the installation of the Treasury Department's plan for the sale of war bonds.

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626



"SHORT TIME CURES" ARE IMPORTANT

Listen:

PRAGUE POWDER will cure Sausage Meats in the Silent Cutter as the cutter turns, and cures Sweet Pickle Hams in 3 days. Why Waste Time? PRAGUE POWDER has all the curing elements combined in each crystal and dissolves quickly, creating a lasting color on the lean of the meat, and a "Rich, Ripe Flavor" increases sales. Be Selective! We know you would like a "Mellow Mild Cure" so we recommend PRAGUE POWDER as your curing material because it does good work. Many packers are changing over from the Cover Pickle method to Dry Rubbing Process. Improvements are bringing constant changes. Keep up to date. We say "produce the best ham possible." Give it the most pleasing natural ham flavor. Make the style right and your production line will run at top speed. We favor a "Short Time Cure."

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The Army calls truck servicing "Motor Maintenance." GMC calls its war-time service program "Victory Maintenance." Both are important because commercial trucks that work behind the lines hauling food, merchandise or war materials are as vital to victory as Army trucks that pull guns or transport troops. Your nearest GMC dealer will be glad to show you how "Victory Maintenance" can prolong the life of your truck . . . increase its economy . . . restore its performance . . . keep it "pulling for victory" for the duration!

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GMC TRUCKS
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Refrigerated Storage Vital for Canless and High-Vitamin Foods

THE vital role of refrigerated warehousing in the war effort and the necessity for relaxing regulatory measures to give the "broadest possible freedom in the handling and movement of food products," were emphasized by J. R. Shoemaker, assistant director of the division of storage, Office of Defense Transportation, in a recent address to the Association of Food and Drug Officials of the U. S. in New York City.

The tremendous task of storing an increasing volume of high-vitamin foods under refrigeration, Mr. Shoemaker said, and the growing demand for refrigerated storage facilities due to the acute shortage of cans have presented problems which the warehousemen are working out and which are occupying the constant attention of the ODT.

"As many of you are aware," Mr. Shoemaker said, 'high-vitamin' perishable foods have assumed far greater importance in the entire food picture than has been the case in past years. They are now a 'must' in the diet of our armed forces as well as those of our allies, and of course in civilian life. There are three primary methods of conservation of perishable foods—canning, freezing, and dehydration. Each has its important place in the current food program.

"Due to the shortage of critical materials, canning is perforce greatly curtailed. This will especially affect civilian supplies of canned foods due to the heavy requirements of the armed forces and for overseas shipment. Freezing, and storage under refrigeration, will conserve a wide range of food products such as eggs and poultry, dairy products, meats and meat products, and fruits, both fresh and frozen."

Mr. Shoemaker pointed out that

SAFEGUARDING EQUIPMENT AGAINST AIR ATTACKS

To minimize hazards caused by leakage of refrigerant gas from pipes damaged by possible enemy action, official air raid precaution instructions relating to refrigeration installations have been issued in New South Wales, Australia. Instructions were compiled by a special sub-committee elected by refrigeration organizations.

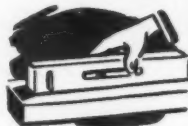
At the first sounding of an air raid warning, refrigeration workers are instructed to stop the compressor by switching off the driving motor. Other directions: 1) Open all windows in the room containing refrigeration equipment; close doors, but leave room or compartment unlocked and unobstructed; 2) Close all valves near the compressor, by turning in a clockwise direction, and 3) Close all valves adjacent to subsidiary items of equipment.

projected 1942 peak holdings in refrigerated warehouses of the United States are more than 1,700,000,000 lbs. of products requiring zero temperatures, and 1,160,784,000 lbs. of products requiring "cooler" service at a temperature of 30 degs.

"The figures shown," Mr. Shoemaker said, "indicate a very heavy occupancy

of all refrigerated warehouse space, with possible shortage of space in certain areas. Total space figures for the country as a whole, as for certain areas alone, do not give a true picture of the situation. The location of available space in relation to production and subsequent processing or distribution is of great importance. This situation has been and is having our close attention. There are several factors that can change these figures. Weather in its effect on production, and the uncertainty of shipping overseas will have a marked effect on our surplus accumulation of products in storage."

10 WAYS to make your rotary pumps LAST LONGER



1 If pumping unit is not installed on a firm, level foundation correct this situation at once.



2 Check the alignment of the pumps to their prime-movers. Correct any misalignments at once.



3 Keep the stuffing boxes properly adjusted. If the gland is too tight, power will be wasted, the packing will become hard and useless, and may score the shaft. Don't try to prevent all leakage. This method is recommended: first, tighten the gland nuts, then slack off, then set the nuts finger-tight. This practice will add much to the life of both packing and shaft.



4 Support the suction and discharge piping. They should not hang on the pump. Unless this is done the weight may pull the unit out of line.



5 Keep bearings on pump and prime-mover properly lubricated. If pump is reduction geared, check oil level in the gear box. If unit is twin, check clutch adjustment and lubrication.



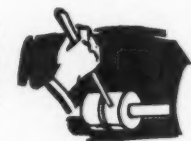
6 Check for leaks in the suction line. They will reduce the capacity of the pump, thereby increasing cost per gallon pumped.



7 Strainer should be installed in the suction line and cleaned frequently. This is an important safety measure.



8 Check the relief valve occasionally. See that it is set correctly for the pressure at which the pump is operated.



9 If pump has been standing idle for a long time, revolve shaft one complete turn before starting.



10 With a Blackmer Pump, the discharge volume remains practically constant during the life of the buckets (swinging vanes). When the buckets are worn out the capacity will drop. When this occurs simply remove the head plate, pull out the old buckets, slide the new ones in, replace the head plate—and the pump is restored to its original efficiency.

PREVENTIVE MAINTENANCE FOR ROTARY PUMPS

Chart illustrated above is being distributed by Blackmer Pump Co., Grand Rapids, Mich., to all companies asking for a copy. It can be hung near pumps and will furnish packinghouse operating men with valuable information on pump maintenance.

New! R & M DRESSING FLOOR HOIST

WRITE FOR SPECIAL PACKERS' FOLDER!

Send now for free copy of Folder AB 900 for complete details on R & M paunch, knocking pen, dressing floor and standard duty hoists.



Step up meat-moving in your plant and keep handling costs down with this new R & M heavy-duty dressing floor hoist, designed especially for packers. It's available in 1200- or 2000-lb. capacities with choice of speeds, pendent-rope or push-button control. It's fast, handy, powerful . . . built for years of service with economy. "Take it up" with R & M today.

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Do you have a pump maintenance problem? Is your pumping installation operating with highest efficiency? Viking's nation-wide sales and service organization would like to help you. Write or call the Viking representative nearest your plant:

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CLEVELAND Viking Pump Company 310 Marshall Building Phone Cherry 0687	LOS ANGELES Viking Pump Company 2040 So. Santa Fe Ave. Phone Kimball 4470	MINNEAPOLIS Viking Pump Company 35 Holden Street Phone Main 8247
INDIANAPOLIS Viking Pump Company 320 Fenway Building Phone Lincoln 4788	DETROIT Kerr Machinery Co. Kerr Building 4800 York Street	NEW YORK Viking Pump Company 1841 Broadway at 60th St. Phone Circle 7-3324
BALTIMORE Wallace Stebbins Co. Charles & Lombard Sts.	DENVER Eaton Metal Frds. Co. 4800 York Street Also Albuquerque Billings	NEW ORLEANS Menge Pump & Mach. Co. Masonic Temple Bldg. Walter H. Egan Co. 2336-38 Fairmount Ave.
HOISE Olsen Manufacturing Co. P. O. Box 1487	DENVER Hendrie-Booth Co. 1635 Seventeenth Street	PHILADELPHIA Pittsburgh Power Equipment Company Oliver Building
BOSTON Hayes Pump & Mach. Co. 125 Purchase St.	HOUSTON Southern Engine & Pump Co. 900 St. Charles Street Also Dallas Kilgore	RICHMOND Richmond Engineering Co. Seventh and Hospital St.
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CINCINNATI William T. Johnston Co. 210 Vine Street	MEMPHIS J. E. Dilworth Co. 347 South Front Street	ST. LOUIS Lane Machinery Co. Seventh and Market Sts.
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PROVIDENCE	SAN FRANCISCO	ATLANTA	PORTLAND, ORE.
CHICAGO	CHARLOTTE	NEW ORLEANS	TORONTO



Recent WPB and OPA Orders Affecting the Meat Industry



IN RECENT days the War Production Board, Office of Price Administration and other emergency war agencies have issued the following statements and orders which affect the meat packing industry:

CELLOPHANE.—An amendment of Order L-20 covering cellophane or other transparent cellulose sheets of less than .003 in. gauge further restricts the use of this material for some purposes, but does not affect its employment in packaging meat industry products. However, one obscure provision of the amendment may prohibit its use in all window cartons, presumably including those used on meat products.

STEAM-POWER.—Limitation Order L-117 covering heavy steam and power equipment (see *THE NATIONAL PROVISIONER* of June 6, page 25) has been amended so that the Director of Industry Operations may issue a specific rating for repair and maintenance when there has been an actual breakdown or suspension of operations because of damage, wear and tear, destruction or failure of parts and needed equipment is not otherwise available.

PRP.—Although the meat packing industry has not been brought under the production requirements plan up to the

present time, WPB has just issued a new Priorities Regulation No. 11 which does provide for establishing definite quantitative limits to acquisition of metals and other scarce materials by any person or company using more than \$5,000 worth of metal in a calendar quarter. Effective July 1, every large user of metal (as a production material) will be required to obtain a quarterly authorization for all his scarce material requirements under PRP. It is understood that WPB is working on a modified requirements plan which might be applied to food industries, including meat packing.

TIN.—To provide additional tin for military operations and the civilian food supply, tin used in non-critical products will be cut another 10 per cent, effective July 1, the Director of Industry Operations, WPB, has announced. In a revision of Order M-43-a, use of tin in some 28 types of products is forbidden, as in the original order. All other products, except those covered by other specific WPB orders, may, after July 1, 1942, use only 30 per cent of the amount of tin used in the corresponding quarter of 1940. Until June 30, 1942, 40 per cent of the 1940 amount may be used. This will effect a 10 per

cent reduction of tin consumption in all products not specifically excepted.

TRUCKS.—Establishment of 17 local boards in principal regions throughout the country to pass on applications for permission to purchase new trucks has been announced by the Office of Defense Transportation. Local appeal boards will take over the duties of the special Washington board which has rejected more than 80 per cent of appeals from decisions of local allocation officers of ODT. A majority of the appeals have been rejected because they have been based on "business as usual" reasons, have failed to supply complete information and have shown little evidence that the truck operator had tried to repair or make more full use of existing equipment. Local appeal boards (Boston, Philadelphia, Atlanta, Columbus, Chicago, Nashville, Kansas City, Little Rock, Fort Worth, Salt Lake City, Denver, Portland, San Francisco and Los Angeles) consist of one representative of for-hire motor carriers, one representative of private motor carriers and one public representative.

LARD.—Merchandisers of lard in Puerto Rico and the Virgin Islands will be permitted to dispose of their present stocks at direct cost, exclusive of overhead, whenever such costs top the highest March, 1942 price which they would be permitted to charge under the General Maximum Price Regulation, OPA decided this week. Because of the length of time necessary for shipments to reach these islands and the practice of advance purchase and storage of stocks, sales at any particular time represent disposition of earlier imports.

CONSTRUCTION.—The bureau of construction of WPB, established to coordinate all construction functions of the board, is moving to New York. At New York the project analysis branch will handle all applications for private construction and recommend priority ratings for them. It administers limitation and conservation orders covering construction.

FOOD TRAY SIMPLIFICATION

Printed copies of Simplified Practice Recommendation R187-42 on waxed paper, molded wood pulp, and wood types of food trays or dishes, are now available, according to an announcement of the division of simplified practice, National Bureau of Standards.

This recommendation, developed in cooperation with the industry, if generally adhered to, will result in elimination of 1) food trays too light in weight to give adequate service; 2) food trays that are excessively heavy over and above normal requirements; and 3) unnecessary or superfluous sizes that have little or no demand. Calculated on the basis of square footage of container board used in each process of packing, a saving is conservatively estimated at 5,000,000 sq. ft. of fiber board equal to 650,000 lbs. Copies of this recommendation may be obtained from the Superintendent of Documents, Washington.



ADD PRES-TEEGE TO YOUR SAUSAGE

AND YOU INVITE SALES
AND INCREASE PROFITS

Tangy, zestful, appealing flavor wins new customers and keeps them sold! **PRES-TEEGE SEASONING** adds prestige to your sausage, meat loaves, wieners, spiced ham and all specialty products . . . boosts their sales and increases your profits. Absolute uniformity of seasoning strength enables you to easily control the uniformity of your products. Summer specialties are coming into their own . . . act now to make sure you get your share of this rich market. Order **PRES-TEEGE Seasoning** today. For a really "different" cure, try **PRES-TEEGE Fast Cure Salt!** Send for generous free working sample.

DIANA-LEE LABORATORIES

Jobbers and distributors interested in handling
PRES-TEEGE in their territory please write:

Address all communications to

PHIL HANTOVER, Inc.

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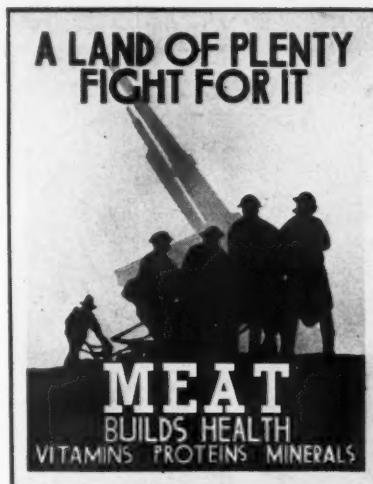
Meat Board Chooses 1942 National Poster and Essay Champions

THE National Live Stock and Meat Board has announced the winners in its annual meat poster and meat essay contests, which were centered this year around the timely theme, "Meat and Victory."

In the seventh national meat poster contest, first honors went to Miss Ina Ginsberg, Buffalo, N. Y., high school student, whose poster triumphed over a flood of high-quality entries from 177 cities of 41 states. Top honors in the third national meat essay contest, open to college and university students, were awarded to Miss Rachel Erickson, a home economics student at Kansas State College, Manhattan.

Miss Ginsberg's prize-winning poster, illustrated on this page, was titled "A Land of Plenty—Fight for It." It depicted in strikingly colored fashion an American farmer, whose task is the production of meat and other foods so vital to victory, against a background of American soldiers ready for action. The poster also carried the caption, "Meat Builds Health," and called attention to its value as a source of vitamins, protein and minerals.

Posters submitted in this year's event,



according to the Board, emphasized the "Meat for Victory" theme in numerous effective ways. Some stressed the value of meat for soldiers, sailors and marines in developing stamina and morale, while others showed meat's importance in the diet of the munitions worker and the average citizen living under the stress of war.

"Meat is a valuable food for America," wrote Miss Erickson in her winning essay. "No newspaper headlines say that it destroys a city and no radio

report says that it destroys a ship. But all over the world this ammunition, meat, is winning in the fight for freedom."

Miss Erickson specifically paid high tribute to the importance of meat as a food for the nation's fighting forces, for our allies overseas and for the civilian population. She pointed out that meat furnishes more protein per average serving than any other food and that it is an important source of energy, abounding in minerals and vitamins. One 4-oz. serving of meat, the essay stated, will supply 24 per cent of the protein, 11 per cent of the calories, 17.5 per cent of the phosphorus and 20 per cent of the iron needed in the diet of the moderately active adult.

The 1942 poster and essay champions each received \$200 in war bonds for their efforts. Smaller amounts in war bonds and stamps were awarded other high-ranking contestants, with special prizes for schools and teachers whose students showed the most active participation.

ODT TANK CAR PERMITS

The Office of Defense Transportation has made in clear that, until further notice, a special or general permit will not be needed to move any commodity by tank car to a destination more than 100 miles away as measured by the

KOLD-HOLD

TRUCK REFRIGERATION

Provides a Cooler-Room on Wheels—Eliminates Slime, Loss of Bloom, Trimming—Operates Economically; Less Than a Dime a Day—Assures Predetermined Body Temperatures—Lasts a Lifetime; Guaranteed 10 Years—Keeps Truck Bodies Clean, Sweet, Dry, Odorless—Permits Longer Runs—Increases Sales by Keeping Meat Clean, Cold, Hard—Requires Little Space; Is Light in Weight. Send Now for Complete Details.

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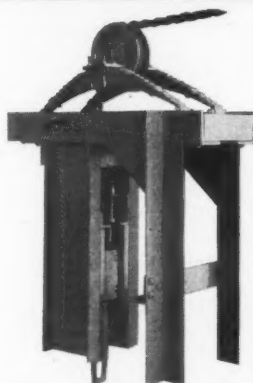
as refreshing as a drink
from the old oaken bucket!

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DIAMOND CRYSTAL SALT!

Uniform Color—Purity—Dryness
Solubility—Precision Screening
Cleanliness—Flake Character

DIAMOND CRYSTAL SALT CO., INC., ST. CLAIR, MICH.



"BOSS" AUTOMATIC LANDING DEVICE - NO. 401

Patent Applied for

This practical, positive device is used with much success for the safe landing of cattle on the bleeding rail.

Used with "BOSS" Electric Hoists, it is equipped with limit switch to automatically stop the motor and apply the magnetic brake, holding the beef in proper position for landing.

Another "BOSS" Device that gives

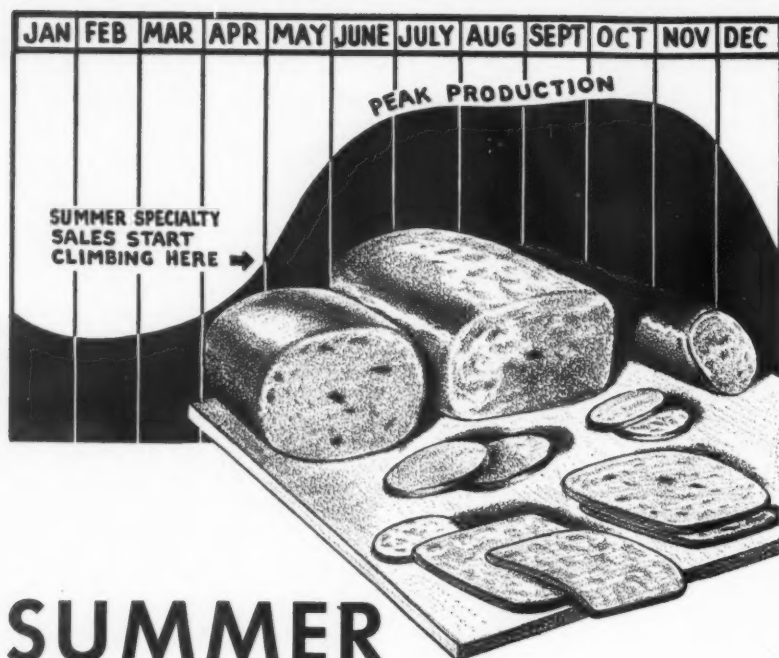
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Manufacturers of Fine Food Specialties

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shortest available published rail tariff route.

Commodities destined for points more than 100 miles away by the shortest available published rail tariff route need not actually be shipped by this route if another is considered by the shipper to be more feasible. The shortest available published rail tariff route is to be used, the ODT explained, merely as a yardstick for determining whether or not a special or general permit is required.

This point was clarified in an amendment to Exception Order ODT No. 7-1. The exception order was issued May 4 in conjunction with General Order ODT No. 7, establishing a section of tank car service and setting up the framework for a nation-wide system of tank car control. The general order, together with the exception order and the amendment is to go into effect June 1.

Maximum Oleo Prices Apply to All Buyers

Specific dollars and cents maximum prices for oleo stock, oleo oil and oleo stearine to all classes of buyers for any purpose are established by Amendment No. 4 to Revised Price Schedule No. 53 (Fats and Oils), Price Administrator Leon Henderson announced. The amendment became effective June 9, 1942.

Under the original provisions of the schedule, maximums were the individual seller's highest price at which he did business on October 1, 1941, or 111 per cent of his November 26, 1941, sales price, whichever was higher. The new ceiling prices established reflect these peak levels, except that under the amendment they are to be uniform for the industry.

Necessity for specific price ceilings in dollars and cents has grown acute because, under the schedule, sales of oleo oil through wholesale and retail channels and directly to the baking, restaurant, hotel and other cooking trades were exempt, while sales of the same oil to margarine makers, for example, were covered.

The price of oleo to this exempt group has jumped as much as 2c per lb. above the highest price which the same seller could charge for the same oil if sold to a margarine maker. Consequently, merchandisers have refused to sell oleo oil to those who were under the schedule's ceiling. Amendment No. 4, by establishing specific prices for oleo oil at the level of the maximum prices established under Schedule No. 53, sets a single price for such sales to any purchaser for any purpose, thus correcting this disparity.

The specific ceiling prices set for oleo—packed in used drums or barrels, f.o.b. Chicago—are as follows in cents per pound: Extra oleo stock, 12.75c; prime oleo stock, 12.50c; extra oleo oil, 13.04c; prime oleo oil, 12.75c and prime oleo stearine, 10.61c.

Ceiling Relief Procedure

(Continued from page 14.)

The Administrator drew from OPA's mailbag three letters from packers whose typical cases now will come up for adjustment under the new amendment.

During the February 16-20, 1942 base period, a Nevada packing concern was remodeling its smokehouse. This firm served local livestock raisers and hogs kept coming in. The packer could not process, as his smokehouse was closed. Thus, he had to rush dressed hogs onto market at sacrifice prices at that time. His protest, denied as not being a suitable remedy, an avenue of relief is opened to him by this amendment.

Relief for "Cost" Seller

A Virginia wholesaler made a fortunate purchase during late January of an entire car of frozen loins. The wholesaler sold from that car throughout February, including the base period, at low prices based on his cost rather than replacement figures. Meanwhile, his local competitors sold fresh loins at higher prices, because of advancing livestock quotations. Thus, under the regulation before adjustment, the wholesaler has been left with a ceiling that truly reflects the January market, while, in effect, his competitor is working under higher February maximums.

Packers in Georgia, Alabama, South Carolina and Florida, who merchandise

peanut-fed hogs from December to March each year, found themselves in difficulty when they began in later months to sell semi-hard or hard hogs fed with higher-cost grains. Peanut-fed hogs usually are of a less preferred type than corn-fed hogs. Since some southern packers were selling only peanut-fed hogs during the February base period, their permanent ceiling under the regulation would be based on this grade as a cost base. Obviously, said OPA, this represents a hardship when such packers begin to operate on grain-fed varieties in the spring and summer months.

Protests Dismissed

This week OPA announced that it had dismissed the protest of the Lima Packing Co., Lima, O., against Temporary Maximum Price Regulation No. 8, claiming that the protest did not comply with the provision of Procedural Regulation No. 1 requiring filing within 60 days after issuance of the temporary regulation. OPA also denied the protest of Humphrey Supply Co., Reno, Nev., asking specific higher ceiling prices than allowed under Temporary Maximum Price Regulation No. 8 and its successor, Maximum Price Regulation No. 148. The firm complained plant alterations current during the February 16-20 period compelled it to sell all products on a distress basis and, hence, for abnormally low prices.

Packers seeking modification of Maximum Price Regulation No. 148, or ad-

justment or exception, should file petitions in accordance with rules 38, 39 and 12 of Procedural Regulation No. 1. These rules require:

1.—A statement on the first page of the petition and date of issuance of the Maximum Price Regulation (Maximum Price Regulation No. 148, May 20, 1942).

Number of Copies

2.—One original and four copies of the petition and of all accompanying documents and briefs.

3.—Each copy shall be printed, typewritten, mimeographed, or prepared by similar process and shall be plainly legible.

4.—Copies shall be double spaced except that quotations shall be single spaced and indented.

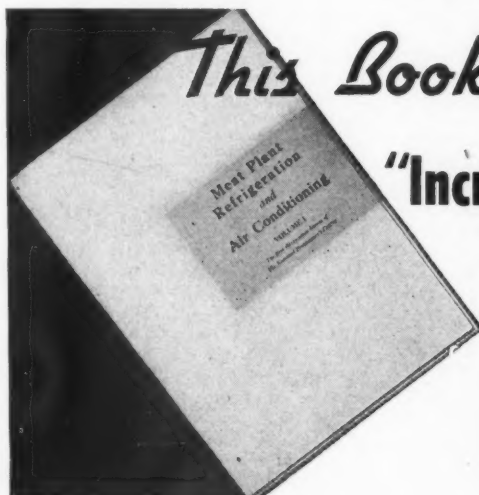
5.—Each copy shall state the name and post office address of the petitioner.

6.—The petition shall state specifically the manner in which the petition is affected by the provision of the maximum price regulation involved.

7.—A detailed statement of facts which justify the petitioner's special classification.

8.—An affidavit setting forth the evidence upon which the petitioner relies in support of the facts alleged in his petition.

9.—The petition shall be filed with the Secretary, Office of Price Administration, Washington, D. C.



This Booklet . . .

"Increased Efficiency-Reduced Cost"

Says: Canada Packers Limited of St. Boniface, Manitoba

"We forwarded one booklet to each of our branches and we have since had a reply from the manager at each branch stating that, in company with his engineer, they are going through the different lessons and already have learned sufficient to improve the efficiency of their refrigeration equipment, and at the same time to reduce the operating expense . . ."

"Meat Plant Refrigeration and Air Conditioning" is THE NATIONAL PROVISIONER'S answer to a definite demand. The author of the articles and the man who revised the first thirty-seven lessons in the course is a meat plant engineer—an expert in packing house refrigerating problems. The articles in this new volume appear in lesson form and are designed to enable those interested in meat plant operation, as well as refrigeration, to acquire a practical working knowledge of this basic subject as well as fundamental information essential to the worker who has ambitions beyond his present job.

The first edition is limited, be sure to fill out the coupon and mail your order today. Price postpaid, \$1.50 per copy.

A National Provisioner Publication

The National Provisioner—June 13, 1942

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per copy. I enclose \$.....

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Government Orders Occupy New Plant

(Continued from page 13.)

or conveyor. A spiral roller conveyor leads from the third floor to the first floor shipping room and can handle packages up to barrel size.

The spiral conveyor is described by a worker as "one of the handiest pieces

of equipment in the plant." Getting packaged material from any floor or department downstairs for final route or shipping assembly is a fast job. Operated by gravity, it requires no attention other than loading and unloading.



OTHER PERRY DEPARTMENTS BUSY

Although canned meat products are the main line of the Perry Food Products Co., this new firm is building an enviable reputation for the quality of its sausage and smoked meats as well. In upper photo, the silent cutter of 800-lb. capacity unloads its charge in the sausage department. Sausage department capacity is 30,000 lbs. daily. Lower photo shows a scene in the hanging room on the third floor, with its array of smoked hams and bacon. Hanging capacity is around 100,000 lbs. of product.

Research Developments

(Continued from page 17.)

is a practical drawback rather than an advantage.

Why do we want white lettuce, white celery, white cauliflower, white onions? Crispness of that sort usually means that the tissues of the stems and leaves are weakly built but crammed with sap until they are stiff. A blanched vegetable is really a minimum of vegetable and a maximum of expensive water. It is the same state of affairs found in the pale shoots of potatoes sprouting in a dim cellar—the condition which plant physiologists consider more or less pathological and call "etiolated."

Dr. Thone points out that we are cheating both our palates and our purses when we buy foods lacking in

color. Back of the green color is a yellow pigment, carotene, that is a parent substance of vitamin A. He might well have pointed out that yellowness in foods in general and in butter, animal fats and margarine in particular means the presence of this precursor of vitamin A.

PROTEIN IN THE DIET

According to E. L. Love and C. G. Harrel of the Pillsbury research laboratory, Minneapolis, wheat germ may become the war diet substitute for cheese, beefsteak and the Sunday roast. In a paper presented at the Chicago meeting of the American Association of Cereal Chemists, it was shown that wheat germ protein, when fed to rats, was as good or better than casein. With the impending shortage of animal

proteins throughout the world, it may be that wheat germ will come into its own, but not as a constituent of ordinary white bread. It could be used as the germ or in unbolted, stone or water-ground flour which contains the germ and its protein.

Dr. Wallace S. Sake (*Journal of Pediatrics*, April, 1942) has reported the results of his studies of the effects of variations in the proportion of protein, fat and carbohydrate in the diet upon resistance to infection. He worked with eight diets, each being fed to a total of 100 animals. His most significant results were obtained with different protein levels. Animals on very low protein intake showed greatly decreased survival time as compared with controls when all had been exposed to certain virulent bacteria. On the other hand, those on an excessively high protein intake showed distinct lengthening of survival time.

BACTERIA AND THE MEAT PACKER

Ivan C. Hall of the University of Colorado has reported some very interesting work on the action of Visking sausage casing material on bacterial growth (*Food Research*, March-April, 1942, p. 104). He points out that although the remarkable keeping properties of cervelat summer sausage are due mainly to the prolonged cooking and desiccation to which they are subjected and that these keeping properties are not notably altered by stripping off the Visking casings in which they are enclosed, certain observations based on his experiments may be made. The cooking process doubtless destroys the majority of nonsporulating bacteria, which might otherwise grow under the casing and cause spoilage. The only spore-bearing bacteria which grew under Visking covers were the microaerophiles and members of the first group of obligate aerobes. None of these is likely to cause spoilage and all are greatly inhibited by the reduced supply of oxygen found under Visking covers. The remaining classes—the obligate anaerobes and strictly obligate aerobes—will not grow in agar plates under Visking casings and, by analogy, almost surely not in sausage. The author did not study natural casings in this connection.

The importance of the contamination of spices with bacteria and how to control it has been pointed out by John Yesair and O. B. Williams (*Food Research*, March-April, 1942, p. 118). In general, spices as received by importers showed heavy contamination with bacteria. Processing the spices at the plant may remove bacteria through mechanical screening. Black pepper subjected to 5 lbs. of steam for 5 minutes showed variable reduction of bacteria and 15 lbs. for 15 minutes was often needed to bring about noticeable reduction. This latter treatment brought about a loss of about 10 per cent of the potency of the pepper. On the other hand, practical sterility of spices was obtained by the use of ethylene oxide.

Pyrethrum, at present the principal

ingredient of insect sprays, is growing scarce in this country due to lack of sufficient shipping space. Rotenone, also used in fly sprays, is likewise scarce. There should be much interest on the part of food manufacturers in the announcement (*Science*, May 22, 1942) of a new insect-killing chemical which the chemists of the Hercules Powder Co. have derived from southern pine. It is stated to be effective against such domestic pests as mosquitoes, roaches, moths, ants, mites, silverfish, bedbugs, centipedes and spiders. The cost is said to compare favorably with that of pyrethrum. Laboratory trials have shown it to be as effective against female flies as against males, whereas pyrethrum has been effective chiefly against males.

SMOKING AND DRYING

A recently issued United States patent relates to a process for smoking food products by replacing the air contained in the cells or pores of the food products with smoke. This is accomplished by placing the product in a smoking chamber, evacuating the air and introducing smoke into the chamber at a pressure which is approximately the same as that in the smoking chamber at any moment. If this is not done condensation occurs on the food product, giving it an undesirable appearance and taste. The process is said to give a thorough penetration of the smoke. Another advantage claimed is comparatively great smoking capacity even with a small apparatus.

How Canada dehydrates foods is told in brief by H. C. Aitken in *Food Industries*, May, 1942. A plan and elevation of the drying tunnel are given, as well as some details of operation.

FATS—EDIBLE AND INEDIBLE

A new "butter" has been developed by the Army Quartermaster Corps which can be shipped without refrigeration and will resist temperatures up to 110 degs. F. without becoming liquid. According to *Science News Letter*, April 25, 1942, it is called "Carter spread" after its inventor, Lieut. Colonel Robert F. Carter of the Quartermaster Corps. Its melting point is raised by the addition of hydrogenated cottonseed oil flakes, similarly to the method by which the consistency of lard can be standardized by the use of hydrogenated lard flakes.

In discussing the nutritional value of shortening, *Bakers Digest* points out (16:163-4, 1942) that, generally speaking, animal and vegetable fats and oils are of equal value in the human diet. This value is determined by the following five major factors: 1) digestibility of the fats; 2) their content of essential fatty acids; 3) their vitamin and protein sparing action; 4) their melting points in relation to fat utilization and 5) their content of fat-soluble vitamins.

Glycerine is of increasing importance with the progress of the war. Conservation of fats and greases, even to the extent of having housewives save their fryings, is the order of the day. A plan of conserving glycerine by use of the

FLASHES ON SUPPLIERS

WHEELCO INSTRUMENTS CO.—Wheelco Instruments Co., Chicago, has announced appointment of four new district representatives. Pasol Engineering Co. has been named Iowa and Nebraska representative, with V. E. Lindquist in charge of the Iowa office at Des Moines and I. I. Solzman heading the Nebraska office in Omaha. Fitzgerald, Inc., Wichita, has been assigned the Kansas territory, with Bloyce Fitzgerald in charge of instrument sales. Charles A. Drum, Houston, has been named Texas district manager.

WESTINGHOUSE ELECTRIC & MFG. CO.—G. H. Bucher, president, announces the election of four executives to the rank of vice president. They are Frank C. Reed, president of Westinghouse Electric Elevator Co., a subsidiary; L. E. Osborne, Philadelphia, manager of the steam division; Walter C. Evans, Baltimore, general manager of radio, X-ray and broadcasting divisions, and Andrew H. Phelps, manager of purchases and traffic.

WORTHINGTON PUMP AND MACHINERY CORP.—The board of directors of Worthington Pump and Machinery Corp. has elected Charles Neal Barney of Scarsdale, N. Y., a vice president of the corporation. A member of the Worthington organization from 1918, he has been treasurer since 1931, as well as the head of the corporation's legal department.

MATHIESON ALKALI WORKS, INC.—Plans for the erection of a plant to substantially increase the supply of ammonia and its derivatives have been announced by E. M. Allen, president. The new plant will be financed by the Defense Plant Corp. and will be erected and operated under lease by the Mathieson organization.

AFRAL CORP.—W. E. Oliver, general manager of Afral Corporation, 601 West 26th st., New York City, manufacturers of seasonings and seasoning compounds, has announced that the corporation's employees are 100 per cent on the payroll deduction plan in purchasing war bonds.

CARRIER CORPORATION.—A. P. Shanklin, vice president and regional manager, Carrier Corp., announces the new location of the company's central regional headquarters at 20 N. Wacker drive, Chicago. The telephone number is Central 9520.

soap kettle is described by William J. Govan, jr., in *Oil and Soap*, April, 1942. In practice, the plan yields a well-cleaned neat soap with ample production and with a predictable high recovery of glycerine. The formula, in the hands of a chemical engineer, will enable him to recover the highest practicable yield.

Those meat packers having a chemist will be interested in the review of literature in fats, oils and soaps for 1941 by R. M. Piskur, which appears in *Oil and Soap* for March and April, 1942.

MONEY-MAKER! CHEESE-MEAT LOAVES!

... made with this
special process cheese



Just like the thermometer on a hot day, cheese-meat-loaves are really going UP AND UP in popularity.

Be sure you get your share of the sales and profits from this new and popular "specialty". And for that extra tempting appearance and flavor, make your cheese-meat-loaf with Special Swiss Blended with American. It's custom-made for meat loaf manufacture.

Special Swiss Blended with American gives you flavor and appearance that helps "whet the appetite". Try this dependable product in your own plant. You'll find it makes delicious-looking... delicious-tasting cheese-meat-loaves. It won't smear or run at usual baking temperatures.

Today, order Ward's Special Swiss Blended with American... made to fit your needs... and get those extra meat loaf profits without delay. Write us for prices.

**WARD MILK
PRODUCTS DIVISION
KRAFT CHEESE COMPANY**

500 Westlago Court, Chicago, Illinois

... makers of Meloward, the widely used dried skim milk for sausage manufacture

NEW EQUIPMENT *and Supplies*



NEW FLY CHASER FAN

The nuisance of flies in the meat plant can be minimized with the new Reco fly chaser fan, which prevents their entering through doorways, according to the manufacturer, the Reynolds Electric Company of Chicago, Illinois.

When installed over a doorway, this device blows a large volume of air down; flies do not like a moving air stream and will not pass through it even though numerous employes enter the door. In addition to keeping out flies, the fan is said to be effective in keeping out the dust and heat of the street.

The Reco fly chaser fan is designed to protect a doorway 6 ft. wide. If the opening is wider than this the fan can be equipped with a Deflek Aire unit. Thus equipped and installed 12 ft. high, the fan will protect a space 24 ft. long by 30 in. wide.

The fly chaser fan has a 20-in., two-wing propeller. Its overall height is 30 in. maximum and 14 in. minimum. It operates at 1,150 r.p.m. on 110-volt, 60-cycle current. The unit is finished in blue crackle.

FLUORESCENT LIGHTING

Four improvements in fluorescent lighting are said to be offered in new rectified fluorescent lighting equipment made by the Benjamin Electric Mfg. Co. This new equipment is said to provide more light for power consumed, minimize flickering, provide surer and quicker lighting and to reduce installation and maintenance costs of lighting equipment.

Fluorescent lighting in locations requiring high mountings or wide fixture spacing is now possible because of the higher efficiency of the new RF lamps, according to the manufacturer. The Benjamin twin lamp RF units are said to provide 35 to 40 footcandles of general illumination with a power consumption of approximately 200 watts when installed on normal 10 ft. by 10 ft. spacings. Due to the lower wattage requirements of these units, it is possible

ELECTRIC EYE ALARM

A photo-electric protective system for outdoor and indoor use over very long ranges has been added to its line by Photoswitch, Inc., Cambridge, Mass. It is known as Type A28L control.

The light source projects a practically invisible light beam for distances of 350 to 700 ft. and it is possible to completely surround power plants, defense factories, and other vital areas. If the light beam is broken by intruders or saboteurs, the photo-electric control contacts close, thereby sounding alarms, operating a central station system, turning on flood lights, closing gates, etc.

The control is provided with a latch-



GUARDS VITAL AREAS

Designed to operate efficiently over distances of 350 to 700 ft., this photo-electric protective system projects a practically invisible light beam and is unaffected by changes in local light conditions.

ing unit including a push button station which may be located in the gate house, office, or other convenient point. This serves to latch the alarm in operation once the light beam has been momentarily broken until the reset button is operated.

The Photoswitch is unaffected by changes in local light and is designed to operate 24 hours a day. The relay contacts are pure silver and will handle 15 amps. a.c. and 8 amps. d.c. Control operates from 115 volts a.c. source.

sible to obtain the desired higher lighting levels and still utilize existing wiring.

The full wave rectifier type circuit employed in the units is claimed to minimize flicker and stroboscopic effect at the source without special balancing devices. Operating failure resulting from starter troubles is eliminated since the units do not require separate start-er mechanism.

FURNACE ACCESS DOOR

A new type of furnace access, inspection, and clean-out door for boilers, incinerators, etc., has been announced by Plibrico Jointless Firebrick Co., Chicago.

A feature of this door is the Lock-Tite handle which is said to lock the door so tightly that all infiltration of excess air around the door is eliminated. The handle operates on cam and lever principle so that the further the handle is depressed, the tighter the door is forced against the frame.

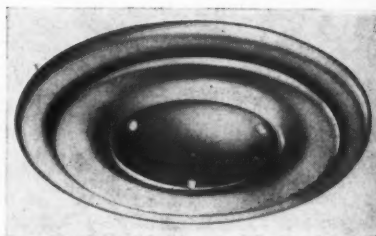
The door is lined at the factory with Plicast L-W-I light weight insulating refractory material. This type of lining reduces the weight of the door, protects the metal from heat, and reduces radiation of heat into the boiler room.

The Plibrico furnace door should be of interest to any plant which contemplates installation of new boilers, rebuilding of existing boiler settings or of new fuel-burning equipment.

AIR DIFFUSER

Cooled air coming into a beef chill room or cooler is diffused with the room air and distributed uniformly throughout the product in all parts of the chamber through the use of the Venturi-Flo overhead air diffuser, according to the manufacturer, the Barber-Colman Co. of Rockford, Ill.

Uniform air distribution retards de-



hydration within the cooler and reduces shrinkage. It equalizes temperature and humidity conditions, accelerates the cooling process, preserves the natural bloom of the product, and prevents accumulation of slime and mold.

The recessed Venturi-Flo is a spun steel overhead type air diffuser with flow characteristics similar to those of the Venturimeter. The relationship between the neck area of the unit proper and the Venturi throat is so proportioned as to create a slight back pressure in the neck at all times, thereby automatically insuring uniform distribution around the periphery of the unit. A wide range of sizes permits handling air volumes up to 15,000 c.f.m.

MARKET SUMMARY

DETAILED INFORMATION INDEX

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Carlot Provisions...33	Vegetable Oils....37
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L. C. L. Prices.....34	Livestock.....40

Hogs and Pork

HOGS

Chicago hog market this week: Butchers steady. Sows around 10c lower.

	Thurs.	Week ago
Chicago, top	\$14.30	\$14.35
4 day avg.....	14.10	14.20
Kan. City, top.....	14.10	14.00
Omaha, top	14.00	13.90
St. Louis, top.....	14.15	14.10
Corn Belt, top.....	14.00	14.00
Buffalo, top	14.75	14.75
Pittsburgh, top	14.50	14.40

Receipts—20 markets

4 days	378,000	382,000
--------------	---------	---------

Slaughter—

27 points*	715,133	816,428
Cut-out	180-	220-
results	220 lb.	240 lb.
This week.....	.61	— .62
Last week.....	— .82	— .86

PORK

Chicago carlot pork:

Green hams,		
all wts.	24% @ 25%	24% @ 25%
Loins, all wts..	23 @ 27½	23 @ 27½
Bellies, all wts.	15% @ 16	15% @ 16
Picnics,		
all wts.	23½ @ 23%	23½ @ 23%
Reg. trimmings.	20 @ 20½	21½ @ 22

New York:

Loins, all wts..	24 @ 31	24 @ 30
Butts, all wts..	29 @ 31½	29 @ 31

Boston:

Loins, all wts..	26 @ 31	28 @ 31
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Philadelphia:

Loins, all wts..	25 @ 30	25 @ 30
Butts, all wts..	29½ @ 31½	29½ @ 31½

LARD

Lard—Cash	12.65	12.35
Loose	11.90	11.42½
Leaf	12.40	11.61½

*Week ended June 6.

Cattle and Beef

CATTLE

Chicago cattle market this week: Steers fully 25c lower. Cows and heifers 25 to 40c lower. Bulls mostly steady.

	Thurs.	Week ago
Chicago steer top...	†\$14.65	†\$14.30
4 day avg.....	13.15	13.25
Kan. City, top.....	13.50	13.75
Omaha, top	13.25	14.00
St. Louis, top.....	13.00	13.65
St. Joseph, top.....	14.00	13.25
Bologna bull top...	11.75	11.85
Cutter cow top.....	8.75	9.25
Canner cow top.....	7.75	8.00

Receipts—20 markets

4 days	205,000	224,000
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Slaughter—

27 points*	169,387	195,187
------------------	---------	---------

BEEF

Steer carcass, good
700-800 lbs.

Chicago ..	\$20.00 @ 21.50	\$19.50 @ 21.50
Boston ...	20.00 @ 21.00	20.00 @ 21.00
Phila.	20.50 @ 22.00	20.50 @ 22.00
New York..	21.00 @ 22.00	21.00 @ 23.00

Dressed canners, No.

350 lbs. up.....	.14%	.14½
Cutters, 400 @ 450 lbs...	.15%	.15½
Cutters, 450 lbs. up....	.15%	.15%

Bologna bulls,

600 lbs. up.....	.16½	.16½
------------------	------	------

*Week ended June 6.

†Choice grades absent.

Chicago prices used in compilations unless otherwise specified.

MAY SLAUGHTER

Cattle	885,153
Hogs	4,319,776
Sheep	1,474,988

By-Products

HIDES

	Thurs.	Week ago
Chicago hide market active.		
Native cows15½	.15½
Kipskins20	.20
Calfskins25½	.25½
Shearlings	2.15	2.15
New York hide market strong.		
Native cows15½	.15½

TALLOW, GREASES, ETC.

New York tallow market uneven.

Extra	9.71½	9.71½
-------------	-------	-------

Chicago tallow market unsettled.

Prime	9.71½	9.71½
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Chicago greases steady.

White	9.71½	9.71½
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New York greases steady.

White	9.71½	9.71½
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Tankage (low test) ..	1.21	1.21
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11-12% tankage	5.37	5.75
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Digester tankage

60%	71.00	74.00
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Cottonseed oil,

Val. & S. E.....	.12%	.12%
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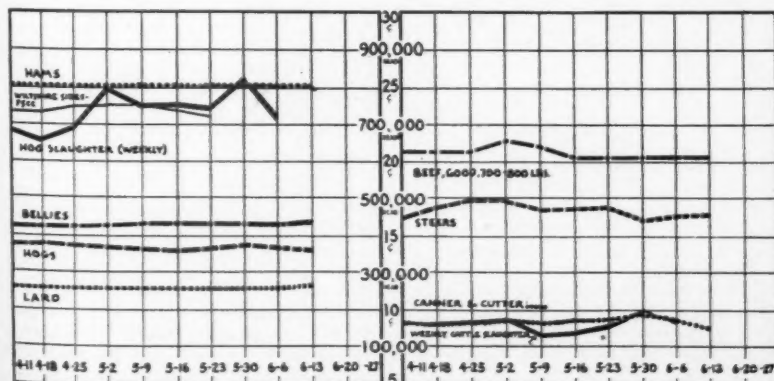
BUSINESS INDICATORS

Wholesale Prices (1926=100)

	May 30, 1942	May 31, 1941
Foods	99.4	79.2
Manfd. Prod..	99.1	87.6

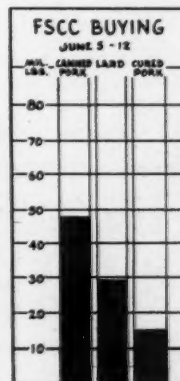
Income Payments (1935-39=100)

	April 1942	April 1941
Salaries, wages.	172.1	136.6
Total income....	161.7	129.4



PRICE, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and canner and cutter cows, good beef and weekly cattle slaughter at 27 market points.



C-D

TRADE MARK

THE QUALITY TRADE MARK



**For Grinder Plates and Knives
that Cost Less to Use**

COME TO SPECIALTY!

— C-D SUPERIOR PLATES —

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

— C-D TRIUMPH PLATES —

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

— C-D CUTMORE KNIVES —

— C-D SUPERIOR KNIVES —

— B. & K. KNIVES —

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann
2021 GRACE ST., CHICAGO, ILL.

HANDLING BORAXED MEAT

The following instructions have been issued by the U. S. Bureau of Animal Industry in regard to the handling of export cured pork packed in borax at inspected establishments.

The meat may be packed in borax in a room in which there is borax-free meat, provided proper care is taken to see that the borax-free meat is not affected by the borax. Under the same condition, meat packed in borax may be received, unpacked, defrosted, soaked, washed, smoked, and repacked with or without borax, in a room where there is other meat.

After packing or repacking, boraxed meat may be stored in a room with meat not packed in borax, provided a reasonable degree of separation is maintained between the two classes of product. Boxes used as containers for boraxed meat should be conspicuously marked "For Export, Packed in Borax, Establishment No. —," and preservative export stamps affixed to the boxes at the time of packing. A preservative export certificate should be issued.

At all times, the identity of meat to which borax has been added shall be effectively maintained. In no case shall such meat, nor any trimmings or fat derived from such meat, whether unwashed or washed, be diverted to domestic use.

Salt used for bulking meat previously packed in borax may not again be used in an edible products department other than in connection with the packing of meat in borax. If available, only metal

equipment should be used for handling such meat. Particularly effective cleansing will be required if wooden equipment, such as trucks, washing vats, etc., is used. Boxes from which boraxed meat has been removed may be used for repacking meat in borax, but their use as containers for other meat will be dependent upon the effective removal of all traces of borax.

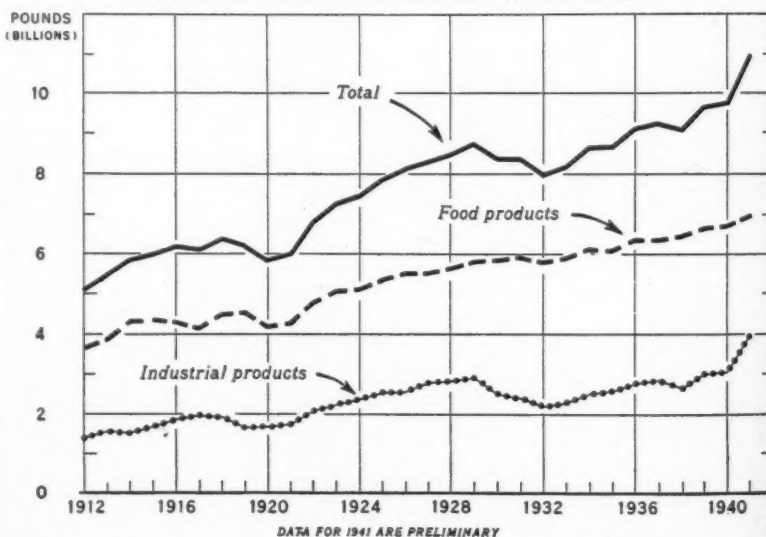
Plenty of Meats Expected In Fall-Winter: Institute

Following is a statement issued this week by the American Meat Institute with respect to livestock and meat supplies in the United States:

"The total supply of livestock in the country is not small. We expect very large increases in the volume of pork this coming fall and winter and good supplies of beef and sheep and lambs—equalling or exceeding any in recent history. So we expect an easing of the supply problem in meats this fall and winter as, all things considered, there is a very liberal supply of livestock in the country.

"It is indicated that the amount of meat available during the rest of the summer will be determined by the requirements of the government for feeding the Army and Navy, and for shipment abroad under the lend-lease law. However, there should be plenty of meat, of one variety or another, for domestic uses between now and fall. All varieties and cuts are good food. All contain the same essential nutrients."

UTILIZATION OF FATS AND OILS (CRUDE BASIS) IN FOOD AND INDUSTRIAL PRODUCTS, UNITED STATES, 1912-41



Total utilization of fats and oils in the U. S. increased in 1941 to the record level of 10,942 million lbs., 12 per cent above the previous high reached in 1940. Use in food products was only 4 per cent greater than in 1940, but utilization in industrial products, reflecting the marked gain in manufacturing and building activity, was 30 per cent greater than a year earlier.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., June 11, 1942

REGULAR HAMS

	Green	†S.P.
8-10	25 1/4	26
10-12	25 1/4	26
12-14	25 1/4	25 3/4
14-16	24 3/4	25
10-16 range	24 3/4	25

BOILING HAMS

	Green	†S.P.
16-18	24	25
18-20	23 3/4	24 3/4
20-22	23 3/4	24 3/4
16-20 range	23 3/4	24 3/4
16-22 range	23 3/4	24 3/4

SKINNED HAMS

Fresh & Fr. Frzn.

	†S.P.
10-12	28 1/4
12-14	27 1/4
14-16	26 3/4
16-18	26 1/4
18-20	25 3/4
20-22	25 3/4
22-24	25 1/4
24-26	25 1/4
26-28	25 1/4
25/up, 2's inc.	25 1/4

PICNICS

	Green	†S.P.
4-6	23 1/4	24
6-8	23 1/4 @ 23 3/4	23 3/4
8-10	23 1/4 @ 23 3/4	23 3/4
10-12	23 1/4 @ 23 3/4	23 3/4
12-14	23 1/4 @ 23 3/4	23 3/4
8/up, 2's inc.	23 1/4 @ 23 3/4	23 3/4

Short shank 1/2 cwt. over.

BELLIES

(Square Cut Seedless)

	Green	†D.C.
6-8	19 3/4	20 3/4
8-10	19 1/2	20 1/2
10-12	19	20
12-14	17 1/4	18 3/4
14-16	17 1/4	18 3/4
16-18	17 1/4	18 3/4

†Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

18-20	16 1/2
20-25	15 1/2 @ 16

D. S. BELLIES

Clear

	Clear	Rib
16-18	16	15 1/2
18-20	16	15 1/2
20-25	16	15 1/2
25-30	16	15 1/2
30-35	16	15 1/2
35-40	16	15 1/2
40-50	15 1/2	15 1/2

D. S. FAT BACKS

6-8	11 1/4
8-10	11 1/2
10-12	11 3/4
12-14	12
14-16	12 1/4
16-18	12 1/2
18-20	12 3/4
20-25	12 3/4

OTHER D. S. MEATS

Regular plates	6-8	12
Clear plates	4-6	10
D. S. jowl butts	9 1/2 @ 10 1/4	9 1/2 @ 10 1/4
Green square jowls	10	10 1/4
Green rough jowls	10	10 1/4
Green skin'd jowls L.c.l.	13	14 1/4

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, June 6	12.40n	11.42 1/2 b	11.61 1/2 b
Monday, June 8	12.50b	11.90b	11.75b
Tuesday, June 9	12.50n	11.90n	12.25b
Wednesday, June 10	12.55b	11.90b	12.40
Thursday, June 11	12.65n	11.90b	12.40ax
Friday, June 12	12.65n	11.90b	12.40ax

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	13 1/4
Kettle rend., tierces, f.o.b. Chgo.	14 1/4
Leaf, kettle rend., tierces, f.o.b. Chgo.	14 1/4
Neutral, tierces, f.o.b. Chicago	13 1/4
Shortening, tierces, c.n.f.	16 1/4

FUTURE PRICES

MONDAY, JUNE 8, 1942

LARD:

	Open	High	Low	Close
July	12.50	12.52 1/4	12.50	12.52 1/4
Sept.	12.60	12.60	12.60	12.60
Oct.	12.67 1/4	12.70	12.67 1/4	12.57 1/2 n
Dec.	12.67 1/4	12.70	12.67 1/4	12.70ax

Sales: July 3; Sept. 1; Dec. 1; total, 5 sales.
Open interest: July 112; Sept. 20; Dec. 2; total, 134 lots.

TUESDAY, JUNE 9, 1942

LARD:

	Open	High	Low	Close
July	12.50	12.50	12.50	12.50b
Sept.	12.60	12.60	12.60	12.60b
Oct.	12.67 1/4	12.67 1/4	12.67 1/4	12.67 1/4 ax

Sales: July 1.
Open interest: July 111; Sept. 20; Dec. 2; total, 133 lots.

WEDNESDAY, JUNE 10, 1942

LARD:

	Open	High	Low	Close
July	12.55	12.55	12.55	12.55b
Sept.	12.65	12.65	12.65	12.65b
Oct.	12.65	12.65	12.65	12.65 1/2 b
Dec.	12.65	12.65	12.65	12.65b

Sales: Dec. 1.
Open interest: July 111; Sept. 20; Dec. 2; total, 133 lots.

THURSDAY, JUNE 11, 1942

LARD:

	Open	High	Low	Close
July	12.60	12.65	12.60	12.65
Sept.	12.70	12.70	12.70	12.75b
Oct.	12.75	12.75	12.75	12.65b
Dec.	12.75	12.75	12.75	12.75ax

Sales: July 6; Dec. 1; total, 7 sales.
Open interest: July, 108; Sept., 20; Dec., 3; total, 131 lots.

FRIDAY, JUNE 12, 1942

LARD:

	Open	High	Low	Close
July	12.65	12.65	12.65	12.65b
Sept.	12.75	12.75	12.75	12.75b
Oct.	12.75	12.75	12.75	12.65n
Dec.	12.75	12.75	12.75	12.65ax

Watch Classified page for good men.

Lend-Lease Deliveries

Total Nearly 5 Billion Lbs.

Approximately 5 billion lbs. of farm products had been delivered to representatives of the United Nations for lend-lease shipment up to May 1, the U. S. Department of Agriculture reported. Total cost of the 4,977,475,000 lbs. bought by the AMA and delivered at shipping points since the program began in April, 1941, was \$651,529,000.

During the past April, when transfers of farm products doubled compared with March, 627,475,000 lbs. costing \$127,029,000 were delivered. The increases were largely in dried eggs, meat products and concentrated foods. The quantity of meat delivered more than doubled, the total reaching 101,974,000 lbs. for the month. The per unit cost of all commodities delivered in April averaged slightly more than 20c per lb. compared with 19.4c in March.

Leading commodity groups delivered, with cumulative values up to May 1, 1942, were: Dairy products and eggs, \$207,491,152; meat, fish and fowl, \$193,015,600; fruits, vegetables and nuts, \$53,065,885 and lards, fats and oils, \$52,812,050. Purchases of other foodstuffs totaled \$4,545,919 and non-foodstuffs, \$113,686,453.

FINANCIAL NOTES

Directors of United States Leather Co. have authorized declaration of a dividend of \$7.75 on the preferred stock, payable July 1. Basis of the action was net income of \$824,632 for the six months ended April 30, amounting to \$29.98 per share.

CUT-OUT LOSS ON HOGS IS LESS SEVERE

(Chicago costs and prices, first four days of week.)

Lower average costs of live hogs and higher ceiling levels on lard helped to ease some of the loss on hogs this week. However, the various weights were still a long way from being out of the red. According to this week's test, light hogs should be costing around \$13.50 per cwt. alive, while the heaviest should be near the \$13 mark. Losses on the various weights this week ranged from 61c to 95c.

	180-220 lbs.			220-240 lbs.			240-270 lbs.		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	14.00	24.8	\$3.47	14.00	24.1	\$3.37	13.80	23.5	\$3.24
Picnics	5.70	23.4	1.33	5.60	23.3	1.30	5.50	23.3	1.28
Boston butts	4.00	28.6	1.14	4.10	28.3	1.16	4.00	28.3	1.13
Loins (blade in)	9.90	26.3	2.60	9.80	25.6	2.51	9.70	24.3	2.36
Bellies E. P.	11.00	19.1	2.10	9.70	19.0	1.84	7.90	17.0	1.34
Bellies, D. S.	2.10	15.5	.33	2.10	15.5	.33	4.00	15.3	.61
Fat backs	1.00	10.3	.10	3.00	10.6	.32	4.20	11.1	.47
Plates and jowls	2.80	10.0	.28	2.80	10.0	.28	3.30	10.0	.33
Raw leaf	2.10	11.8	.25	2.10	11.8	.25	2.10	11.8	.25
P. S. lard, rend. wt.	12.40	11.9	1.48	11.40	11.9	1.42	10.60	11.9	1.26
Spare ribs	1.60	15.0	.24	1.60	13.8	.22	1.60	12.3	.20
Trimnings	3.00	20.0	.60	2.80	20.0	.56	2.80	20.0	.56
Feet, tails, neckbones	2.00	1.5	.03	2.00	1.5	.03	2.00	1.5	.03
Offal and miscellaneous	1.00	1.52	.15	1.00	1.52	.15	1.00	1.52	.15
TOTAL YIELD AND VALUE	69.50		\$14.26	71.00		\$14.23	71.50		\$13.70
Cost of hogs per cwt.			\$14.12			\$14.17			\$14.13
Condemnation loss			.07			.07			.07
Handling and overhead			.68			.61			.55
TOTAL COST PER CWT.			\$14.87			\$14.85			\$14.65
ALIVE			\$14.87			\$14.85			\$14.65
TOTAL VALUE			14.26			14.23			13.70
Loss per cwt.			.61			.62			.95
Loss last week			.82			.86			1.27

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,
	Week ended	per lb.
	June 11, 1942	
Prime native steers—		
400-600	nominal	19 1/2 @ 20
600-800	nominal	19 1/2 @ 20
800-1000	nominal	20
Good native steers—		
400-600	20 1/2 @ 21 1/4	17 1/2
600-800	20 1/2 @ 21 1/4	17 1/2
800-1000	20 1/2 @ 21 1/4	17 1/2
Medium steers—		
400-600	19 1/2 @ 20	16 1/2
600-800	19 1/2 @ 20	16 1/2
800-1000	19 1/2 @ 20	15 1/2 @ 16 1/4
Heifers, good, 400-600	20 @ 21	16 1/2
Cows, 400-600	17 1/2	13 1/2 @ 14 1/2
Hind quarters, choice	23 1/2	24 1/2
Fore quarters, choice	19	14 1/2

Beef Cuts		
Steer loins, choice, 60/65	38	36
Steer loins, No. 1	36	29
Steer loins, No. 2	32	25 1/2
Steer short loins, choice, 30/35.45	48	48
Steer short loins, No. 1	40	36
Steer short loins, No. 2	35	31
Steer loin ends (hips)	26	26
Steer loin ends, No. 2	27	24
Cow loins	20	20
Cow short loins	20	24
Cow loin ends (hips)	21	20
Steer ribs, choice, 30/40	26	25
Steer ribs, No. 1	25	21
Steer ribs, No. 2	24	18 1/2
Cow ribs, No. 2	18	15 1/4
Cow ribs, No. 3	17	14 1/2
Steer rounds, choice, 80/100	23	22
Steer rounds, No. 1	23	20
Steer rounds, No. 2	22 1/2	19 1/2
Steer chucks, choice, 80/100	19 1/2	16
Steer chucks, No. 1	19 1/2	15
Steer chucks, No. 2	18 1/2	14 1/4
Cow rounds	18 1/2	14
Cow chucks	17 1/2	14
Steer plates	13 1/2	10 1/2
Medium plates	13 1/2	10
Briskets No. 1	13	11
Cow navel ends	13	9 1/2
Steer navel ends	12	9
Fore shanks	13	8
Hind shanks	10	7
Strip loins, No. 1 bulk	70	40
Strip loins, No. 2	70	30
Sirloin butts, No. 1	38	30
Sirloin butts, No. 2	36	27
Beef tenderloins, No. 1	65	60
Beef tenderloins, No. 2	60	58
Rump butts	28	25
Flank steaks	28	25
Shoulder clods	24	18
Hanging tenderloins	19	16
Insides, green, 12/18 range	24	21
Outsides, green, 8 lbs. up	25	20
Knuckles, green, 8 lbs. up	25	20

Beef Products		
Brains	10	6
Hearts	15	11
Tongues	20	18
Sweetbreads	28	15
Ox-tails	8	10
Free tripe, plain	10	10
Free tripe, H. C.	15	15
Livers	28	25
Kidneys	10	8

Veal		
Choice carcass	23	18
Good carcass	22	17
Good saddles	27	22
Good racks	18	14
Medium racks	16	12

Veal Products		
Brains, each	15	10
Sweetbreads	43	31
Calf livers	58	55

Lamb		
Choice lambs	27	24
Medium lambs	25	23
Choice saddles	31	28
Medium saddles	29	27
Choice fores	23	20
Medium fores	20	19
Lamb fries	35	28
Lamb tongues	17	15
Lamb kidneys	25	15

Mutton		
Heavy sheep	12	9
Light sheep	14	11
Heavy saddles	14	11
Light saddles	18	13
Heavy fores	10	7
Light fores	12	9
Mutton legs	17	17
Mutton loins	18	11
Mutton stew	8	7
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	29	22
Picnics	26 1/2	16 1/2
Tenderloins	28	17
Skinless shoulders	30	30
Spareribs	17	12
Back fat	14	9
Boston butts	30 1/2	20
Boneless butts, collar	35	24
trim, 2 1/4	20	12
Hocks	13	8
Tails	5	3 1/4
Neck bones	22	10
Slip bones	22	14
Blade bones	5 1/2	4
Pigs' feet	8	5 1/2
Kidneys, per lb.	16	14
Livers	12	8
Brains	7 1/2	6
Ears	8 1/2	6
Snouts	8	6
Chitterlings	8	6

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.	30	@ 31
Fancy skinned hams, 14/16 lbs.	31	@ 32 1/2
Standard reg. hams, 14/16 lbs. plain	29	@ 30
Picnics, 4/8 lbs. short shank, plain	28 1/2	@ 28 1/2
Fancy bacon, 6/8 lbs. plain	28 1/2	@ 30
Standard bacon, 6/8 lbs. plain	26	@ 27 1/2
No. 1 beef sets, smoked	48	@ 49
Insides, 8/12 lbs.	46	@ 47
Outsides, 5/9 lbs.	46	@ 47
Knuckles, 5/9 lbs.	46	@ 47
Cooked hams, choice, skin on, fattened	47	
Cooked hams, choice, skin off, fattened	nominal	
Cooked picnics, skin on, fattened	nominal	
Cooked picnics, skinned, fattened	nominal	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.75 @ 23.25
Lamb tongue, short cut, 200-lb. bbl.	69.50
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$22.75 @ 23.25
80-100 pieces	22.50 @ 23.00
100-125 pieces	22.25
Clear plate pork, 25-35 pieces	22.50 @ 23.00
Bean pork	25.00
Brisket pork	35.00
Plate beef	28.00
Extra plate beef	28.50

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	20	@ 20 1/2
Special lean pork trimmings 85%	32	@ 32 1/2
Extra lean pork trimmings 95%	34	@ 34 1/2
Pork cheek meat (trimmed)	19 1/2	@ 20 1/2
Pork hearts	12	@ 12 1/2
Pork livers	11	@ 11 1/2
Native boneless bull meat (heavy)	21	@ 22
Boneless chucks	21	@ 22
Shank meat	18 1/2	@ 19
Beef trimmings	15 1/2	@ 17
Dressed canners	12	@ 14 1/2
Dressed cutter cows, 400-500 lbs.	15	@ 15 1/2
Dr. bologna bulls, 600 lbs. and up	16 1/2	@ 16 1/2
Tongues, No. 1 canner trim	15	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	36 1/2
Country style sausage, fresh in link	32 1/2
Country style sausage, fresh in bulk	30 1/2
Country style sausage, smoked	36
Frankfurters, in sheep casings	31
Frankfurters, in hog casings	31
Skinless frankfurters	29
Bologna in beef middles, choice	23 1/2
Liver sausage in beef rounds	21 1/2
Liver sausage in hog bungs	23 1/2
Smoked liver sausage in hog bungs	31
Head cheese	28 1/2
New England luncheon specialty	27
Mince luncheon specialty, choice	27
Tongue and blood	29
Blood sausage	24
Sausage	19 1/2
Polish sausage	33

DRY SAUSAGE

Cervelat, choice, in hog bungs	56
Thuringer	29
Farmer	41
Holsteiner	41
B. C. salami, choice, in hog bungs	50
Milano, salami, choice, in hog bungs	50
B. C. salami, new condition	51
Frissas, choice, in hog middles	56
Genoa style salami, choice	62
Pepperoni	49
Mortadella, new condition	28
Cappicola (cooked)	52
Italian style hams	45 1/2

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hee. stock).	
in 400-lb. bbls., delivered	\$ 9.75
Salt peter, less than ton lots, f.o.b. N. Y.:	
Dol. refined, granulated	9.00
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	4.00
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	5.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	8.74
Standard gran., f.o.b. refiners (2%)	5.45
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.80
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	
180 pack	.16 @ 18
Domestic rounds, over 1 1/2 in.	
140 pack	.33 @ 35
Export rounds, wide, over 1 1/2 in.	.46 @ 48
Export rounds, medium, 1 1/2 to 1 3/4 in.	.25 @ 26
Export rounds, narrow, 1 1/2 in. or under	.27
No. 1 weasands	.06 @ .07
No. 2 weasands	.04 @ .05
No. 1 bungs	.18 @ 20
No. 2 bungs	.12
Middles, medium, 1 1/2 @ 2 in.	.50
Middles, select, wide, 2 1/2 @ 2 1/2 in.	.60 @ .65
Middles, select, extra, 2 1/2 @ 2 1/2 in.	.90 @ 1.00
Middles, select, extra, 2 1/2 in. & up	1.35
Dried or salted bladders:	
12-15 in. wide, flat	1.10 @ 1.25
10-12 in. wide, flat	.65 @ .80
8-10 in. wide, flat	.40
6-8 in. wide, flat	.25
Hog casings:	
Extra narrow, 29 mm. & dn.	2.30
Narrow mediums, 29 @ 32 mm.	2.30
Mediums, 32 @ 35 mm.	1.90 @ 2.00
English, medium, 35 @ 38 mm.	1.70
Wide, 38 @ 43 mm.	1.60
Extra wide, 43 mm. & up	1.40 @ 1.50
Export bungs	.25
Large prime bungs	.21
Medium prime bungs	.16
Small prime bungs	.10
Middles, per set	.20 @ .21

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	.42	.45
Resifted	.44	.48
Chili pepper	.41	.47
Powder	.41	.47
Cloves, Amboyna	.40	.43
Zanzibar	.23	.27 1/2
Ginger, African	.50	.57
Mace, Fancy Banda	1.20	1.40
East Indies	1.00	1.14
East & West Indies Blend	1.02	1.02
Mustard flour, fancy	.34	.34
No. 1	.22	.22
Nutmeg, fancy Banda	.68	.76
East Indies	.60	.60
East & West Indies Blend	.61	.61
Paprika, Spanish	.06	.06
Pepper Cayenne	.37	.37
Red No. 1	.34	.34
Black Malabar	.11	.15
Black Lampung	.9	.10 1/2
Pepper, white Singapore	.15 1/2	.19
Muntok	.15 1/2	.19 1/2
Packers	.15	.15

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.35	1.49
Coriander seed	.22	.26 1/2
Coriander Morocco bleached	.19 1/2	.20 1/2
Coriander Morocco natural No. 1	.18 1/2	.20 1/2
Mustard seed, fancy yellow	.25	.25
American	.14	.14
Marjoram, Chilean	.62	.68
Oregano	.18	.18

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, dressed.....	22 1/4 @ 24
Choice, native, light.....	22 1/4 @ 24 1/4
Native, common to fair.....	20 @ 23 1/4

Western Dressed Beef

Native steers, good, 600-800 lbs.....	21 @ 22
Native choice yearlings, 400-600 lbs.....	22 @ 23
Good to choice heifers.....	21 @ 22
Good to choice cows.....	19 @ 20
Common to fair cows.....	17 @ 18
Fresh bologna bulls.....	18 @ 19

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	28 @ 30	28 @ 30
No. 2 ribs.....	26 @ 28	26 @ 28
No. 3 ribs.....	24 @ 26	24 @ 26
No. 1 loins, prime.....	28 @ 30	31 @ 34
No. 2 loins.....	26 @ 28	29 @ 31
No. 3 loins.....	24 @ 26	26 @ 29
No. 1 hinds and ribs.....	26 @ 27	27 @ 28
No. 2 hinds and ribs.....	24 @ 26	24 @ 26
No. 1 rounds.....	22 @ 24	22 @ 25
No. 2 rounds.....	22 @ 23	21 @ 22
No. 3 rounds.....	21 @ 22	20 @ 21
No. 1 chucks.....	21 @ 22	20 @ 22
No. 2 chucks.....	20 @ 21	19 @ 20
No. 3 chucks.....	18 @ 19	18 @ 20
Rolls, reg. 4/6 lbs. av.....	18	
Rolls, reg. 6/8 lbs. av.....	34	
Tenderloins, steers.....	55 @ 65	
Tenderloins, cows.....	40 @ 50	
Tenderloins, bulls.....	40 @ 50	
Shoulder clods.....	24 @ 25	

DRESSED VEAL

Good.....	22 @ 23
Medium.....	21 @ 22
Common.....	19 @ 21

DRESSED SHEEP AND LAMBS

Lambs, good to choice.....	25 @ 26
Lambs, good to medium.....	24 @ 25
Lambs, medium.....	23 @ 24
Sheep, good.....	10 @ 12
Sheep, medium.....	8 @ 10
Spring lambs, good to choice.....	28 @ 29
Spring lambs, medium to good.....	27 @ 28

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$20.50
Pigs, small lots (100 lbs. down)	
head on; leaf fat in.....	20.50 @ 21.00

FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10/12 lbs.....	28 1/4 @ 29 1/4	
Shoulders, 10/12 lbs.....	27 1/4 @ 28 1/4	
Butts, regular, 4/6 lbs.....	30 1/4 @ 32	
Hams, regular, 10/12 lbs.....	27 @ 28	
Hams, skinned, fresh, 10/12 lbs.....	28 @ 29	
Picnics, fresh, 6/8 lbs.....	28 @ 29	
Pork trimmings, 90/95% lean.....	38 1/4 @ 39	
Pork trimmings, regular, 50% lean.....	22 1/4 @ 23	
Spareribs, medium.....	18 1/4 @ 19 1/4	
Pork loins, fresh, 10/12 lbs.....		31 @ 32
Shoulders, 6/8 lbs. av.....		27 @ 28
Butts, regular, 1 1/4/3 lbs.....		33 @ 34
Hams, regular, fresh, 10/12 lbs.....		28 @ 29
Hams, skinned, fresh, 10/12 lbs.....		30 @ 31
Picnics, fresh, 4/6 lbs.....		26 @ 27
Pork trimmings, extra lean, 90/95% lean.....		36 @ 37
Pork trimmings, regular, 50% lean.....		23 1/4 @ 24 1/4
Spareribs, medium.....		20 @ 21
Boston butts, 4/6 lbs.....		31 @ 32

COOKED HAMS

Cooked hams, choice, skin on, fatted.....	51
Cooked hams, choice, skinless, fatted.....	53 1/2

SMOKED MEATS

Regular hams, 8/10 lbs. av.....	32 @ 34
Regular hams, 10/12 lbs. av.....	32 @ 34
Regular hams, 12/14 lbs. av.....	32 @ 34
Skinned hams, 10/12 lbs. av.....	32 @ 34
Skinned hams, 12/14 lbs. av.....	32 @ 34
Skinned hams, 16/18 lbs. av.....	32 @ 34
Skinned hams, 18/20 lbs. av.....	32 @ 34
Picnics, 6/8 lbs. av.....	28 @ 29
Picnics, 4/6 lbs. av.....	28 @ 29
Bacon, boneless, western.....	29 @ 31
Bacon, boneless, city.....	29 @ 30
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	30 @ 32

BUTCHERS' FAT

Shop fat.....	\$4.00 per cwt.
Breast fat.....	5.00 per cwt.
Middle suet.....	5.75 per cwt.
Inedible suet.....	5.50 per cwt.

GREEN CALFSKINS

	5-7 1/4	7 1/4-9 1/4	9 1/4-12 1/4	12 1/4-14 1/4
Prime No. 1 veals.....	23	28	3.20	3.35
Prime No. 2 veals.....	21	24	2.90	3.05
Buttermilk No. 1.....	18	21	2.70	2.85
Buttermilk No. 2.....	17	20	2.55	2.70
Branded gruby.....	12	15	1.75	1.90
Number 3.....	12	15	1.75	1.90

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, June 11, 1942:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$21.00 @ 22.00			
500-600 lbs.....	21.00 @ 22.00		\$22.00 @ 23.00	
600-700 lbs. ²	21.00 @ 22.50	\$21.00 @ 22.50	22.00 @ 23.00	\$22.00 @ 23.00
700-800 lbs. ²	21.00 @ 22.50	21.00 @ 22.50	22.00 @ 23.00	22.00 @ 23.00
STEER, Good:				
400-500 lbs. ¹	20.00 @ 21.50			
500-600 lbs.....	20.00 @ 21.50		21.00 @ 22.00	
600-700 lbs. ²	20.00 @ 21.50	20.00 @ 21.00	21.00 @ 22.00	20.50 @ 22.00
700-800 lbs. ²	20.00 @ 21.50	20.00 @ 21.00	21.00 @ 22.00	20.50 @ 22.00
STEER, Commercial:				
400-600 lbs. ¹	18.00 @ 20.00		19.00 @ 21.00	18.50 @ 19.50
600-700 lbs. ²	18.00 @ 20.00	19.00 @ 20.00	19.00 @ 21.00	19.00 @ 20.00
STEER, Utility:				
400-600 lbs. ¹	17.00 @ 18.00	18.00 @ 19.00	18.00 @ 19.00	
COW (All weights):				
Commercial.....	17.50 @ 18.00	17.50 @ 18.50	18.00 @ 18.50	
Utility.....	17.00 @ 17.50	17.00 @ 17.50	17.00 @ 18.00	
Cutter.....	16.00 @ 17.00	16.50 @ 17.00		
Fresh Veal and Calf:³				
VEAL, Choice:				
80-130 lbs.....	21.00 @ 23.00	22.00 @ 25.00	23.00 @ 24.00	22.00 @ 24.00
VEAL, Good:				
50-80 lbs.....	19.00 @ 20.00	20.00 @ 22.00	21.00 @ 22.00	21.00 @ 22.00
80-130 lbs.....	20.00 @ 21.00	21.00 @ 23.00	21.00 @ 23.00	21.00 @ 23.00
VEAL, Commercial:				
50-80 lbs.....	17.00 @ 19.00	18.00 @ 20.00	19.00 @ 21.00	20.00 @ 21.00
80-130 lbs.....	18.00 @ 20.00	19.00 @ 21.00	19.00 @ 21.00	20.00 @ 21.00
VEAL, Utility:				
All weights.....	16.00 @ 17.00	17.00 @ 19.00	17.00 @ 19.00	
Fresh Lamb and Mutton:				
SPRING LAMB (All weights):				
Choice.....	25.00 @ 27.00	28.00 @ 30.00	27.00 @ 30.00	28.00 @ 30.00
Good.....	23.00 @ 25.00	27.00 @ 29.00	26.00 @ 29.00	26.00 @ 28.00
Commercial.....	23.00 @ 25.00	26.00 @ 28.00	25.00 @ 28.00	25.00 @ 28.00
Utility.....	19.00 @ 21.00	20.00 @ 23.00	21.00 @ 23.00	20.00 @ 23.00
LAMB, Choice:				
30-40 lbs.....			25.00 @ 26.00	
40-45 lbs.....			26.00 @ 27.00	
45-50 lbs.....			26.00 @ 27.00	
50-60 lbs.....			25.00 @ 26.00	
LAMB, Good:				
30-40 lbs.....	23.00 @ 24.00	24.00 @ 25.00	25.00 @ 26.00	24.00 @ 25.00
40-45 lbs.....	23.00 @ 24.00	24.00 @ 25.00	25.00 @ 26.00	24.00 @ 25.00
45-50 lbs.....	22.00 @ 23.00	23.50 @ 25.00	25.00 @ 26.00	23.00 @ 24.00
50-60 lbs.....	21.00 @ 22.00	22.00 @ 23.50	24.00 @ 25.00	22.00 @ 23.00
LAMB, Commercial:				
All weights.....	17.00 @ 20.00	19.00 @ 23.00	21.00 @ 23.00	20.00 @ 22.00
LAMB, Utility:				
All weights.....	14.00 @ 17.00	18.00 @ 20.00	19.00 @ 21.00	18.00 @ 20.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	12.00 @ 14.00	12.00 @ 14.00	11.00 @ 13.00	11.00 @ 12.00
Commercial.....	10.00 @ 12.00	11.00 @ 12.00	10.00 @ 11.00	10.00 @ 11.00
Utility.....	9.00 @ 10.00	10.00 @ 11.00	9.50 @ 10.00	9.00 @ 10.00
Fresh Pork Cuts:⁴				
LOINS No. 1 (Boneless Incl.):				
8-10 lbs.....	27.00 @ 29.00	29.00 @ 31.00	28.00 @ 31.00	28.00 @ 30.00
10-12 lbs.....	27.00 @ 29.00	29.00 @ 31.00	28.00 @ 31.00	28.00 @ 30.00
12-16 lbs.....	25.50 @ 27.50	28.00 @ 30.00	27.00 @ 30.00	27.00 @ 29.00
16-22 lbs.....	23.00 @ 24.00	26.00 @ 28.00	24.00 @ 26.50	25.00 @ 27.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.....	26.50 @ 27.50		26.00 @ 28.00	
BUTTS, Boston Style:				
4-8 lbs.....	29.50 @ 30.50		29.00 @ 31.50	29.50 @ 31.50
SPARE RIBS:				
Half sheets.....	16.00 @ 17.50			
TRIMMINGS:				
Regular.....	20.00 @ 20.50			

¹Includes heifer 360-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	40
Beef kidneys, per lb.....	13
Mutton kidneys, each.....	5
Livers, beef, per lb.....	31
Ox-tails, per lb.....	15
Beef hanging tenders, per lb.....	30
Lamb fries, per lb.....	32

Buy War Bonds and Stamps.

LAMB SHOW ENTRIES BIG

More than 200 entries have been made for the fourth annual Chicago junior market lamb show, to be held at the Chicago yards June 17. Officials of the lamb show report that 41 prospective exhibitors have thus far listed lambs for the event. Exhibitors are 4-H members of the Middle West.

Easier Tendency Develops in Tallow, Grease Market

NEW YORK, JUNE 10, 1942

TALLOW.—A substantial turnover was made in the tallow trade at mid-week and although the market was not as firm as some time back, all offerings cleared at ceiling prices. Some bids were a little under the maximums, but no sales were reported that way. Buyers talking under ceiling rates generally dropped out of the market, for demand is less keen than a few months ago. Some soap makers are well stocked due to the government's glycerine requirements. These are the outfits showing less interest in the market. However, the soap situation may be relieved some, now that it is included in lend-lease buying. Better grade tallows were sold fairly freely with prime at 9.71½¢ and a fair amount of special at 9.43½¢.

STEARINE.—Little business has been done on this market for the selling side was a little uncertain about the new ceiling rates.

OLEO OIL.—Practically no trading was reported in this branch of the market. New maximum prices were applied, but the trade was nominal. The new ceiling law said in part that the usual or normal differentials above or below the f.o.b. Chicago prices shall continue to apply for other shipping points.

NEATSFOOT OIL.—Market nominal. Quotations are, pure, 17½¢; extra, 14¢.

GREASE OIL.—Supplies are a little more liberal, but rates continue steady. No. 1 is quoted in New York at 14½¢; extra, 15½¢; extra No. 1, 14½¢; winter strained, 13½¢; prime burning, 16¢ and prime inedible, ¼¢ less.

GREASES.—More trading was reported in greases, with all sales at the ceilings. Demand is less urgent than previously, but offerings were well cleaned up from day to day. Choice white was quoted at 9.71½¢; A-white, 9.57½¢; B-white, 9.43½¢; yellow, 9.15½¢, and brown 8.88¢.

CHICAGO, JUNE 11, 1942

TALLOW.—Without showing any change in prices this week, the tone of the tallow market is less healthy than it has been in a long time. Offerings of product began to swell late last week and at the same time buying interest withdrew from the market. The main support to the trade came from one large buyer, but his demands were for only certain grades and it was reported that some offerings were a little slow moving. News affecting the market was unimportant, but buying has been restricted all through the list compared with potential demand of a few weeks ago. A fairly liberal amount of prime tallow cleared at 9.71½¢ and numerous tanks of special went at 9.43½¢ during the week. A few tanks of fancy tallow cleared at 9.85½¢.

STEARINE.—This branch of the market was unsettled early in the week for new ceiling prices were released that were above the earlier maximums. As the ceiling went into effect the quotation rose to the new peak of 10.61¢.

OLEO OIL.—New ceiling prices on oleo oils (see page 26) were applied to the list in a nominal way early in the week.

NEATSFOOT OIL.—Quotations were: Pure, 18½¢, and cold test, 26¢.

GREASE OIL.—Quotations were as follows: No. 1, 13½¢; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14¢; extra winter strained, 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢; acidless tallow oil, 13½¢.

GREASES.—The grease trade was in much the same shape as the tallow market in that buying was mostly for a few selected grades. Here, too, some buyers were out of the market as offerings became more liberal, but there was no shading of prices from the maximum levels. White grease was reported at 9.71½¢ and 15-37 yellow at 9.15½¢.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, June 11.)

The situation in by-products was very tight following the new ceilings on tankage. Wet rendered was quoted at a flat \$5.37 price and both high and low cracklings at \$1.21. There was little trading at the new levels, for some interests were rather hesitant to sell until further clarification of the order. Blood moved at \$5.70 and \$5.75, or well above the ceiling on wet rendered tankage. Other items were dull.

Blood

	Unit
Ammonia	per ton
Unground, loose	\$5.70@5.75

Digester Feed Tankage Materials

Unground, 11 to 12% ammonia, loose	\$5.37
Unground, 6 to 10% choice quality	5.37
Liquid stick, tank cars	2.50@2.75

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage, bulk	\$71.00
50% meat and bone scraps, bulk	68.00
Blood-meal	85.00
Special steam bone-meal	50.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00@36.00
Steam, ground, 2 & 20	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.85@4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$1.21
57 to 62% protein (high test)	1.21

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.00*
Hide trimmings (limed)	.90*
Skins and pizzles (green, salted)	1.00*
	Per ton
Cattle jaws, skulls and knuckles	\$40.00@42.00
Pig skin scraps and trim, per lb.	7½¢ @ 7½¢

*Denotes ceiling price, f.o.b., shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	37.50
Junk bones	31.00

Animal Hair

Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	40.00
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

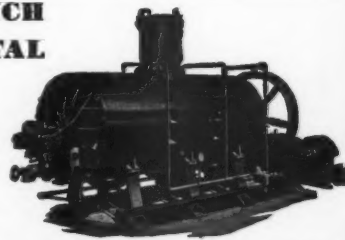
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FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$30.00
Blood, dried, 16% per unit.....	5.50
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
June shipment.....	55.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	3.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertiliser tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	4.96 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4¼% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	10.10

Dry Rendered Tankage

50/55% protein, unground.....	\$1.00
60% protein, unground.....	1.00

APRIL MARGARINE TAX

Taxes paid on oleomargarine during April, 1942, including special taxes, totaled \$88,927.79, compared with \$100,483.97 a year earlier, according to the U. S. Bureau of Internal Revenue. Quantity of product on which tax was paid during April, 1942, totaled 53,072 lbs. of colored margarine and 28,857,400 lbs. of uncolored; during April, 1941, tax was paid on 43,794 lbs. of colored and 33,936,352 lbs. of uncolored.

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	19
White animal fat.....	15
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type.....	15

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12½
White deodorized, bbls., f.o.b. Chgo.....	16½
Yellow, deodorized.....	16½
Soap stock, 50% f.f.a., f.o.b. consuming points.....	37
Soybean oil, in tanks, f.o.b. mills.....	11½
Corn oil, in tanks, f.o.b. mills.....	12½

Cotton Oil Futures Break, Then Regain Their Losses

COTTONSEED oil futures fluctuated somewhat on the New York market this week with a variety of news responsible for the mixed trends. A fairly sharp break was sustained on most deliveries as the week opened, reports from the Southwest indicating favorable growing conditions. The same report was given for other oil-bearing crops. The loss failed to hold, however, and although traders were cautious, quotations at midweek were about in line with the close of the previous week.

Weakening factors in the market included prospects of sharply increased production of peanuts and soybeans. However, there were numerous reports that favored the bulls in the market. Government buying of lard late last week was close to 15 million lbs., and at the same time lard stocks in Chicago were off close to 17 million lbs. at the close of May, compared with a month earlier. A report that had a very bearish tinge was the estimate of 300,000 fewer acres planted to cotton than the government figures indicated last July. The first government report on planting will be issued early in July.

Only a fair amount of business was reported in crude oil during the first half of the week; in fact, buying was not quite as broad as a week earlier. Quotations continued to hold at ceilings with 16½¢ quoted for carlots and 17¢ in less than carlots. Hydrogenated was 18 to 18½¢.

SOYBEAN OIL.—Crude soybean oil broke under the ceiling top this week for the first time in many weeks. Volume of trading was slightly increased as the tone of the market weakened. One report was that more than 25 tanks sold at 11½¢, Decatur basis, or ¼¢ under the ceilings. Conformation was lacking, but it was thought that a fair amount of clarified oil had cashed at 11.85¢ compared with pre-

vious sales of 12.05¢. The weakness in the soybean oil market has been long coming, for there has been a softer undertone in the market recently.

PEANUT OIL.—Following many weeks of no trading because of short supplies, a fair amount of crude and refined peanut oil was made available to the trade. It far from satisfied demand and the tone of the trade was as firm as ever. However, the little product that was offered eased the tight feeling to some extent. Crude continued to be quoted at 13¢ in the Southeast.

PALM OIL.—Trade continues unchanged, with ceiling prices ruling. Nigre, drums, quoted at 9.02¢; tanks, ex-ship, 8.25¢ and plantation tanks, ex-ship, 8.32¢.

COTTONSEED OIL.—Southeast crude was quoted Thursday at 12½¢ bid; Valley, 12½¢ bid, and Texas, 12½¢ bid at common points.

Futures market transactions for the week at New York were:

MONDAY, JUNE 8, 1942

	Range—			
Sales	High	Low	Close	Pr. cl.
June.....	13.75	13.95
July.....	13.70	13.95
September.....	6	13.80	13.75	13.90
October.....	13.35	13.65
December.....	10	13.40	13.25	13.55

Sales, 16 lots.

TUESDAY, JUNE 9, 1942

	Range—			
Sales	High	Low	Close	Pr. cl.
June.....	13.75	13.75
July.....	1	13.95	13.95	13.70
September.....	13.65	13.60
October.....	1	13.58	13.58	13.35
December.....	6	13.43	13.40	13.44

Sales, 8 lots.

WEDNESDAY, JUNE 10, 1942

	Range—			
Sales	High	Low	Close	Pr. cl.
June.....	13.90	13.75
July.....	13.95	13.95
September.....	5	13.75	13.75	13.65
October.....	13.68	13.60
December.....	1	13.52	13.52	13.44

Sales, 6 lots.

THURSDAY JUNE 11, 1942

	Range—			
Sales	High	Low	Close	Pr. cl.
June.....	13.90	13.90
July.....	13.95	13.95
September.....	13.77	13.75
October.....	13.67	13.68
December.....	13.51	13.52

No sales.

(See later markets on page 39.)



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HIDES AND SKINS

All big packers move week's hide production by late mid-week at ceiling prices—South American market active at steady prices—Allocation news still awaited by trade.

Chicago

PACKER HIDES.—Trading opened up around mid-week in the packer hide market, when three packers moved the equivalent of about a week's production of hides, and the fourth packer followed soon thereafter. All descriptions moved at the ceiling prices quoted in the price list on page 39.

The movement had been very light during the previous week, only two packers having reported sales late in the week, due to the fact that a couple packers cleared out the balance of their May production the week prior thereto, selling right into kill.

Some definite announcement regarding allocation of hides by the WPB is still awaited by the trade. There is a belief in some quarters that the WPB may now defer the matter of allocation beyond July 1st. The expectation is that when the order is issued all hides will be frozen for a short period, following which trade will be resumed through the usual channels, governed by the issuance of trading permits, which will favor tanners working on leather for military requirements.

Federal inspected slaughter of cattle during May totaling 885,153 head was considerably under the high figure of 956,290 reported for April, and also under the total of 907,542 slaughtered during May 1941. Calf slaughter during May was 470,809 head, or about 31,000 under the April total of 501,833; the kill during May 1941 of 501,467 head was only about 5,000 less than during April 1941. However, the pressure for WPB allocation of stock is understood to be centered more on cattle hides than on calfskins.

OUTSIDE SMALL PACKER HIDES.—There is a keen demand for outside small packer productions at the ceiling levels of 15½c, selected, trimmed, for natives and 14½c for brands, f.o.b. shipping points, with hides moving on a flat basis quotable ½c less. Some productions are reported running a little larger now but a good many of the better known take-off are said to be sold up well through June.

PACIFIC COAST.—Beyond the fact that the market continues strong at maximum price of 13½c, flat, trimmed, for steers and cows, f.o.b. shipping points, very little news has come out of the Coast market for several months. Some of the outside packers have been selling as packs were closed and market is generally thought to be well sold up at least to June 1st.

FOREIGN WET SALTED HIDES.—The South American market continues

active, although shipping conditions have become somewhat complicated by delays, etc., and hides are longer in arriving here than the buyers had anticipated. Sales up to late mid-week totaled 35,000 Argentine steers and cows of various descriptions, and also about 12,000 Uruguay steers, all moving at unchanged prices and credited with coming to buyers in the States.

COUNTRY HIDES.—Collections of country hides are light now and trade is limited, but whatever is offered appears to be quickly taken at the quoted prices. Most descriptions are quotable only in a nominal way, due to the fact that trading has been almost entirely on an all-weight basis in recent months. Untrimmed all-weights are readily salable at 14c, flat, and trimmed at 15c, flat, f.o.b. shipping points. Heavy steers and cows are quoted 13½@14c, flat, trimmed. Trimmed buff weights are nominal at 15c, flat; trimmed extremes at 15c, flat, or 15½c, selected, with none available. Bulls are salable at 9½@9¾c, flat, untrimmed, and 10@10¼c trimmed. Glues range 12@12¼c, flat, trimmed. All-weight branded hides are reported to have sold at 14c, flat, trimmed.

CALFSKINS.—There was no action in packer calfskins, the market being closely sold up to end of May at 27c for heavies and 23½c for lights, and market strong. One packer, who sells as packs are closed, is expected to move early June skins shortly, possibly including a few late Mays at slow making points.

There is no accumulation of Chgo. city calfskins; everything that is available is quickly taken at ceiling price of 20½c for 8/10 lb., and 23c for 10/15 lb., and outside cities bring similar prices. Straight country calf are wanted at 16c for 10 lb. and down and 18c for 10/15 lb., f.o.b. shipping points. Market is firm at \$1.43, selected, for city light calf and deacons.

KIPSKINS.—Packer kipskins are quotable at 20c for 15-30 lb. natives and 17½c for brands; May production cleared earlier at these figures and nothing offered at present.

The limited collections of city kipskins are being taken when offered at 18c for 15-30 lb. natives and 17c for brands; outside cities can be sold same basis, and countries at 16c, flat, f.o.b. shipping points.

Packer regular slunks are moving steadily at \$1.10, flat, and hairless at 55c, flat.

HORSEHIDES.—There is a steady movement of horsehides, mainly to tanners furnishing leather on military contracts; individual ceilings govern the prices obtained and, while there is some variance, the bulk of the trade is within the ranges quoted. City renderers, with manes and tails on, are usually quoted \$7.50@7.60, selected, f.o.b. nearby sec-

tions; trimmed renderers usually range \$7.10@7.25, del'd Chgo., and mixed city and country lots \$6.50@6.60, Chgo.

SHEEPSKINS.—Dry pelts are quotable around 26@26½c per lb., del'd Chgo., according to individual ceiling. The peak of the production season is about past on shearlings but some think the production will continue fairly sizeable for a while; there is a steady movement at ceiling prices, No. 1's at \$2.15, No. 2's \$1.90, No. 3's at \$1.00, and a few No. 4's at 40c. Pickled skins are moving at ceiling prices, depending upon seller, with market quotable around \$7.50 per doz. for better grade packer production. Native spring lamb pelts are usually quoted around \$2.25 per cwt. live-weight basis, last trading price; some decision is still awaited from the OPA to clear up the ceiling status, since these did not of course move during March.

LATER.—OPA is issuing Amendment No. 5 to General Maximum Price Regulation, effective 12.01 a.m. June 12th, exempting wool skins, or the pelts of sheep and lambs with wool left on, from the provisions of the General Regulation, since wool and slats are both covered by special ceilings.

New York

PACKER HIDES.—Very little news has come out of the New York market in recent weeks but the eastern packers are understood to be sold up through May and the belief is that at least some packers are probably moving June hides as packs are closed. There is a strong demand at full ceiling levels.

CALFSKINS.—The demand for calfskins continues in excess of offerings in the New York market and both collectors and packers are moving skins quietly as soon as they are available. Collector 3-4's are selling at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are readily salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 6, 1942, were 5,073,000 lbs.; previous week 3,818,000 lbs.; same week last year 5,835,000 lbs.; Jan. 1 to date, 133,480,000 lbs.; corresponding period of last year receipts were 123,155,000.

ODT WILL POOL REEFERS

The Office of Defense Transportation is drafting plans to require pooling of all railroad refrigerator cars for maximum utilization. At present there are 145,000 refrigerator cars owned largely by packers and fruit transportation organizations. Individual railroad ownership of this equipment is small. Administration of the refrigerator car pool will be in private hands.

NEW BEEF CEILING NEAR; NOT OUT YET

Although the Office of Price Administration was expected to issue a regulation or amendment prescribing new methods of determining ceiling prices for beef and veal, no action had been taken up to the time THE NATIONAL PROVISIONER went to press. It is reported that OPA's order may reduce the ceiling level of each class and grade of beef and veal from the highest price charged in March, as is now provided by the General Maximum Price Regulation, to a price near the low level of the upper one-third of the volume of sales of each class and grade of beef and veal sold in the last two weeks of March. Such a change would mean a reduction in each seller's ceiling prices, probably on all classes and grades of beef and veal.

FSCC PURCHASES

Purchases by the FSCC on June 5, 1942, as announced early this week, consisted of 14,851,632 lbs. lard; 23,074,836 lbs. canned pork; 15,138,000 lbs. cured pork; 3,795,000 lbs. Wiltshire sides; 3,234,900 lbs. frozen pork loins; 60,000 lbs. frozen pork trimmings; 122,675 bundles, 100 yds. each, hog casings; 492,500 lbs. edible tallow; 120,000 lbs. canned Army ration. A purchase of 30,000 lbs. of beef suet was announced.

Purchases by the FSCC on June 11 consisted of 14,266,064 lbs. lard; 28,545,844 lbs. canned pork; 12,247,850 lbs. cured pork; 3,940,000 lbs. Wiltshire sides; 3,249,000 lbs. frozen pork loins; 286,000 lbs. frozen pork trimmings; 102,293 bundles, 100-yds. each, hog casings; 855,000 lbs. edible tallow and 450,000 lbs. of canned army ration.

CHICAGO PROV. SHIPMENTS

Provision shipments for Chicago for the week ended June 6, 1942, were as follows:

	Week June 6	Previous week	Same week '41
Cured meats, lbs.	31,399,000	26,053,000	24,000,000
Fresh meats, lbs.	70,801,000	41,611,000	56,690,000
Lard, lbs.	9,142,000	7,256,000	3,845,000

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

The provision market was featureless today because of the lack of offerings. A few green items were offered rather sparingly, but the more principal cuts were absent. The undertone is firm and call is for unlimited quantities. FSCC buying on Thursday drained many coolers of product for tonnage bought was heavy. Hogs on the local market were steady.

Cottonseed Oil

Valley and Southeast crude, 12½c bid; Texas, 12½c was bid at common points.

Quotations on New York bleachable cottonseed oil, Thursday close, were: July 13.95@14.25; Sept. 13.62@13.85; Oct. 13.47@13.75; Dec. 13.33@13.38; Jan. 13.30@13.42; 6 sales.

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand, May 1, 1942:

	May 1, 1942 M lbs.	May 1, 1941 M lbs.	5-yr. av. 1937-41 M lbs.
Butter, creamery	37,183	17,795	24,952
Butter packing stock	31	20	58
Cheese, American	180,151	94,602	71,841
Cheese, Swiss	5,029	3,385	3,130
Cheese, brick & monaster	1,383	438	602
Cheese, limburger	558	365	564
Cheese, all other varieties	17,186	9,550	8,259
Eggs, shell, cases	4,650	3,031	3,468
Eggs, frozen	159,176	99,531	94,382
Eggs, frozen, case equivalent	4,245	2,654	2,517
Total case equivalent both shell & frozen	8,895	5,685	5,985

Supplementing May 1, cold storage release D. P. M. A. held May 1st 4,796,000 lbs. creamery butter; FSCC and SMA held 4,610,000 lbs. creamery butter; 56,000 cases shell eggs; 6,637,000 lbs. frozen eggs; 67,149,000 lbs. of cheese. U. S. Commercial stocks creamery butter May 1st, 1942—27,277,000 lbs., May 1, 1941—16,408,000 lbs., 5 Year average 11,645,000 lbs. U. S. Commercial stocks shell eggs for May 1, 1942—4,594,000 cases; May 1, 1941—2,816,000 cases. U. S. Commercial stocks frozen eggs for May 1, 1942—152,539,000 lbs.; U. S. Commercial Stocks American cheese May 1, 1942 113,002,000 lbs.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended June 12, 1942:

	Week ended June 12	Prev. week	Cor. week, 1941
Hvy. nat. str.	@15½	@15½	15½@16
Hvy. Tex. str.	@14½	@14½	@15
Hvy. butt brnd'd str.	@14½	@14½	@15
Hvy. Col. str.	@14	@14	@14½
Ex-light Tex. str.	@15	@15	@16½
Brnd'd cows	@14½	@14½	@16
Hvy. nat. cows	@15½	@15½	@16
Lt. nat. cows	@15½	@15½	16½@17
Nat. bulls	@12	@12	@12½
Brnd'd bulls	@11	@11	@11½
Calfskins	23½@27	23½@27	26½@30
Kips, nat.	@20	@20	@22½
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.00
Slunks, hrls.	@55	@55	@65

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15½	@15½	15 @16
Branded	@14½	@14½	14½@15½
Nat. bulls	@12	@12	10 @10½
Brnd'd bulls	@11	@11	9½@10
Calfskins	20½@23	20½@23	24 @26
Kips	@18	@18	20½@21
Slunks, reg.	@1.10	@1.10	85 @90
Slunks, hrls.	@55	@55	@55

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	13½@14	13½@13½	@11
Hvy. cows	13½@14	13½@13½	@11½
Buffs	@15	@15	14½@14½
Extremes	@15	@15	15½@15½
Bulls	9½@10½	9½@10½	8½@8½
Calfskins	16 @18	16 @18	@17½
Kipskins	@16	@16	@16½
Horsehides	6.50@7.60	6.50@7.50	6.25@6.90

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings	@2.15	@2.15	@1.75
Dry pelts	26 @26½	26 @26½	24 @25

EASTERN FERTILIZER MARKETS

New York, June 11, 1942

New ceiling prices are now working on cracklings and tankage. The price for tankage is \$4.96 per unit of ammonia and cracklings at \$1.09 per unit of protein, f.o.b. New York. Very little trading developed at the figures for producers are well sold up for some time. Blood, so far, has not been affected by the new schedule and is selling at \$5.40 and \$5.50 per unit f.o.b. eastern points. With the new government regulations going into effect July 1st on all imports, practically no fertilizer will be imported.

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LIVESTOCK MARKETS *Weekly Review*

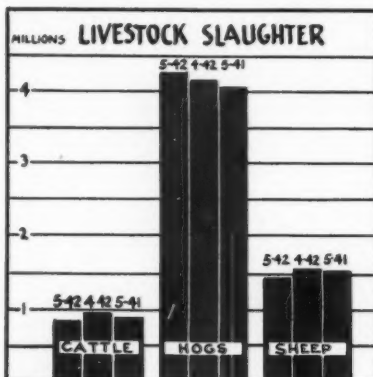
May Slaughter Sags, But Above '41 Figure

TOTAL slaughter of livestock in federal inspected plants during May was slightly smaller than a month earlier, but still above the same time of 1941. The greatest decline in volume came in cattle, and part of the reduction was due to uncertainty on the part of producers following announcement of the General Maximum Price Regulation, which covered all cuts of beef. Around 71,000 fewer cattle were killed during May than a month earlier.

Processing of hogs continued at a good pace. A total of 4,319,776 head was killed in May, which is an increase over the 4,196,365 head slaughtered a month earlier and also greater than the 4,023,021 head of a year earlier. In fact, kill was second largest for the month. In the first five months of this year, 22,373,149 hogs have been slaughtered compared with 19,976,920 in the same period of 1941. The rate of slaughter is holding close to the highest levels on record.

Slaughter of cattle at 885,153 head compared with 956,153 a month earlier and 907,542 head in May a year ago. It was the smallest slaughter of the year. However, because of large volume slaughtered earlier in the year, the five-month total at 4,718,623 head is well above the 4 million head killed in the same period a year earlier and heaviest on record for a five-month period. Calf slaughter, at 471,000 head, was under a month ago and 30,000 under the same month of 1941.

Slaughter of sheep and lambs showed a more than seasonal drop during May. Kill at 1,471,988 head was 95,000 under a month ago and 76,000 under the same month last year. But here, too, the year-to-date total is holding up well



May slaughter of both cattle and sheep was under a month earlier, but hog processing was second heaviest on record for the month, records indicate.

because of heavy slaughter in the early months of the year. In the five months, 7,731,086 head have been processed, a gain of about 320,000 head over the same period a year earlier, and the heaviest five-month total on record.

MAY SLAUGHTER				
	Cattle	Hogs	Sheep	
1942	885,153	4,319,776	1,474,988	
1941	907,542	4,023,021	1,551,215	
1940	795,807	3,890,182	1,420,186	
1939	813,624	3,415,761	1,392,098	
1938	772,331	2,584,723	1,550,041	
1937	744,604	2,098,590	1,370,539	
1936	785,537	2,579,450	1,212,814	
1935	735,450	2,172,108	1,584,125	
1934	864,075	4,217,624	1,244,491	
1933	717,413	4,286,239	1,504,790	
FIVE-MONTH TOTALS				
January	1,057,159	5,836,613	1,610,991	
February	891,013	3,892,077	1,406,657	
March	929,008	4,134,318	1,668,688	
April	956,290	4,196,365	1,569,762	
May	885,153	4,319,776	1,474,988	
Totals	4,718,623	22,373,149	7,731,086	
1941	4,074,770	19,976,920	7,411,656	
1940	3,833,206	21,114,372	6,951,477	
1939	3,678,891	16,509,576	6,906,178	
1938	3,876,157	14,691,079	7,378,147	

HOG WEIGHTS AND COSTS

Average weights of sows and barrows and gilts during May showed little change compared with the same month last year, comparisons for the six leading markets of Chicago, Kansas City, Omaha, National Stock Yards, St. Joseph and St. Paul revealed. However, costs of these animals was sharply higher this year than a year earlier, as has been the case for each month of this year compared with the same period of 1941.

Average cost of barrows and gilts for May, 1941, ranged from a low of \$13.85 at Omaha to a high of \$14.09 at Chicago. The extreme range, at the same two markets, was from \$8.79 to \$9.00 a year earlier. Sows showed about the same sharp increase in cost compared with the same month in 1941. The range this year was from \$13.57 to \$13.90, with Omaha reporting the low and Chicago the high. Last May the range was from \$8.10 to \$8.52, with St. Joseph the low point and St. Paul the highest market.

U. S. Agricultural Marketing Administration reports average weights and prices during May as follows:

	BARROWS AND GILTS		SOWS	
	May 1942	May 1941	May 1942	May 1941
	lbs.	lbs.	lbs.	lbs.
Chicago	252	250	443	443
Kansas City	232	230	403	420
Omaha	258	256	421	411
National Stock Yards	216	216	385	380
St. Joseph	229	231	411	406
St. Paul	228	239	352	371
	BARROWS AND GILTS		SOWS	
	May 1942	May 1941	May 1942	May 1941
	\$	\$	\$	\$
Chicago	\$14.09	\$ 9.00	\$13.90	\$ 8.51
Kansas City	13.92	8.90	13.57	8.13
Omaha	13.85	8.79	13.60	8.46
National Stock Yards	13.99	8.92	13.50	8.23
St. Joseph	13.93	8.85	13.68	8.19
St. Paul	13.93	8.84	13.82	8.52



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PRODUCERS ASK RELIEF FROM BEEF CEILINGS

Relief to producers from present beef price ceilings is asked in a resolution adopted by the National Livestock Exchange at its annual meeting in Chicago. Under the present setup, the nation's beef producers are faced with tremendous losses, says the resolution. "It is obvious, therefore, that such a policy on the part of the government would drive thousands of stockmen out of business, cause a great falling off in the available supplies of beef in the near future, and set back our cattle industry for many years to come. Once the nation's cattle supply is depleted it cannot be restored within a year as are grain crops."

The exchange contends that "this action on the part of price fixing agencies with respect to beef cattle prices is decidedly inconsistent with utterances of other officials forecasting such a scarcity of oils and fats as likely to lead to rationing."

Another exchange resolution asks that the ODT waive its demands that livestock truckers come to market with full loads and return with 75 per cent loads of some commodity. Complete exemption of the 75 per cent return load is asked by the market group to avoid disruption of livestock movement.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., June 11.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices regained early losses and some late sales were fully 10c above late last week.

Hogs, good to choice:

160-180 lb.	\$13.00@13.90
180-200 lb.	13.05@14.00
200-220 lb.	13.70@14.00
220-240 lb.	13.70@14.00
240-270 lb.	13.70@14.00
270-300 lb.	13.55@13.90

Sows:

300-330 lb.	\$13.45@13.80
330-360 lb.	13.45@13.80
400-500 lb.	13.15@13.65

Receipts of hogs at Corn Belt markets for the week ended June 11.

	This Week	Last Week
Friday, June 5	26,700	24,700
Saturday, June 6	33,000	Hol.
Monday, June 8	31,000	43,900
Tuesday, June 9	29,500	51,100
Wednesday, June 10	23,200	42,500
Thursday, June 11	32,400	27,800

JEWEL SALES INCREASE

Sales of Jewel Tea Co., Inc., for the four weeks ended May 23 were \$4,173,404, an increase of 41.5 per cent over sales of \$2,947,706 for the comparable 1941 period. Cumulative sales for the first 20 weeks of 1942 totaled \$19,948,118, a 44.3 per cent increase over the like period of 1941.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, June 11, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good and choice:					
120-140 lbs.	\$12.65@13.25	\$12.00@13.00			\$13.00@13.85
140-160 lbs.	13.00@13.90	13.00@13.75		\$13.25@13.70	13.75@13.90
160-180 lbs.	13.65@14.20	13.75@14.15	\$13.40@13.90	13.50@13.95	13.85@14.00
180-200 lbs.	14.00@14.25	14.05@14.15	13.70@14.00	13.80@14.05	14.00 only
200-220 lbs.	14.10@14.30	14.05@14.15	13.75@14.00	14.00@14.10	14.00 only
220-240 lbs.	14.10@14.30	14.05@14.15	13.75@14.00	14.00@14.10	14.00 only
240-270 lbs.	14.05@14.25	14.00@14.15	13.75@14.00	13.95@14.05	14.00 only
270-300 lbs.	14.00@14.15	13.90@14.10	13.75@13.95	13.95@14.05	13.90@14.00
300-330 lbs.	13.95@14.10	13.80@13.95	13.75@13.95	13.95@14.05	13.90@14.00
330-360 lbs.	13.90@14.05	13.75@13.85	13.70@13.85	13.90@14.05	13.80@13.90
Medium:					
160-220 lbs.	13.15@13.85	13.10@13.90	13.15@13.85	13.50@14.00	13.60@13.90
SOWS:					
Good and choice:					
270-300 lbs.	13.80@13.90	13.70@13.75	13.65@13.80	13.60@13.75	13.75 only
300-330 lbs.	13.80@13.90	13.70@13.75	13.65@13.75	13.60@13.75	13.75 only
330-360 lbs.	13.80@13.90	13.60@13.75	13.60@13.75	13.60@13.75	13.75 only
Good:					
360-400 lbs.	13.70@13.85	13.50@13.70	13.60@13.70	13.55@13.70	13.75 only
400-450 lbs.	13.60@13.75	13.35@13.60	13.60@13.70	13.55@13.65	13.70@13.75
450-500 lbs.	13.50@13.65	13.15@13.50	13.60@13.70	13.50@13.60	13.70 only
Medium:					
250-500 lbs.	13.15@13.70	12.85@13.60	13.40@13.85	13.40@13.65	13.60@13.75
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
750-900 lbs.	13.50@15.25	13.50@14.50	13.00@14.75	13.00@14.50	13.50@15.25
900-1100 lbs.	13.75@15.50	13.50@14.75	13.00@14.75	13.00@14.75	13.75@15.50
1100-1300 lbs.	13.75@15.75	13.50@14.75	13.25@15.00	13.25@14.75	13.75@15.75
1300-1500 lbs.	13.75@16.00	13.50@14.75	13.25@15.00	13.25@14.75	13.75@16.00
STEERS, Good:					
750-900 lbs.	12.50@13.50	12.50@13.50	12.00@13.00	12.00@13.00	12.50@13.50
900-1100 lbs.	12.50@13.75	12.50@13.50	12.00@13.25	12.00@13.25	12.50@13.75
1100-1300 lbs.	12.50@13.75	12.50@13.50	12.25@13.25	12.25@13.25	12.50@13.75
1300-1500 lbs.	12.50@13.75	12.50@13.50	12.25@13.25	12.25@13.25	12.50@13.75
STEERS, Medium:					
750-1100 lbs.	11.25@12.50	11.50@12.50	11.25@12.25	10.75@12.25	11.25@12.50
1100-1300 lbs.	11.25@12.50	11.50@12.50	11.25@12.25	11.25@12.25	11.25@12.50
STEERS, Common:					
750-1100 lbs.	9.75@11.25	10.50@11.50	10.25@11.25	9.75@11.25	9.75@11.25
STEERS, Heifers & Mixed:					
Choice, 500-750 lbs.	13.00@14.50	13.25@13.75	12.50@13.50	12.75@13.75	13.00@14.50
Good, 500-750 lbs.	12.25@13.00	12.50@13.25	11.50@12.50	11.50@12.75	12.25@13.00
HEIFERS:					
Choice, 750-900 lbs.	13.00@14.25	13.25@13.75	12.50@13.25	12.75@13.75	13.00@14.25
Good, 750-900 lbs.	12.25@13.00	12.50@13.25	11.50@12.50	11.50@12.75	12.25@13.00
Medium, 500-900 lbs.	10.50@12.25	10.75@12.50	10.25@11.50	10.00@11.50	10.50@12.25
Common, 500-900 lbs.	9.00@10.50	9.75@10.75	9.00@10.25	8.75@10.50	9.00@10.50
COWS, all weights:					
Good	10.00@11.00	10.25@10.75	10.00@10.50	9.75@10.75	10.00@11.00
Medium	9.00@10.25	9.25@10.25	9.25@10.00	9.00@9.75	9.00@10.25
Cutter and common	7.75@9.25	7.75@9.25	7.75@9.25	7.00@9.00	7.75@9.25
Canner	6.25@7.75	6.00@7.75	6.25@7.75	5.75@7.00	6.25@7.75
BULLS (Ylgs. Excl.), all weights:					
Beef, good	11.00@12.00	10.75@11.25	10.75@11.25	10.75@11.00	11.00@12.00
Sausage, good	11.25@11.90	10.75@11.25	10.75@11.15	10.75@11.00	11.25@11.90
Sausage, medium	10.00@11.25	9.75@10.75	10.00@10.75	10.00@10.75	10.00@11.25
Sausage, Cutter & com.	9.00@10.00	8.75@9.75	8.75@10.00	8.25@10.00	9.00@10.00
VEALERS, all weights:					
Good and choice	14.00@15.00	12.75@14.00	13.00@15.50	12.00@15.00	14.00@15.00
Common and medium	10.00@14.00	10.50@12.75	9.00@13.00	9.00@12.00	10.00@14.00
Cull	8.00@10.00	6.75@10.50	7.50@9.00	7.00@9.00	8.00@10.00
CALVES, 400 lb. down:					
Good and choice	11.00@12.50	10.50@12.75	11.00@13.00	11.00@13.00	11.00@12.50
Common and medium	8.50@11.00	8.50@10.50	8.50@11.00	9.00@11.00	8.50@11.00
Cull	7.50@8.50	6.50@8.50	7.00@8.50	7.00@9.00	7.50@8.50

Slaughter Lambs and Sheep:

SPRING LAMBS:					
Good and choice*	15.00@15.65	14.50@15.25	14.50@15.00	14.50@15.00	15.00@15.65
Medium and good*	13.00@14.75	12.50@14.25	12.00@14.25	13.25@14.25	13.00@14.75
Common				11.50@13.00	13.00@13.75
LAMBS (Shorn):					
Good and choice*	12.00@12.75	12.00@13.25	12.50@13.25	11.75@12.75	
Medium and good*	11.50@12.75	10.50@11.75	11.25@12.25	10.25@11.50	
EWES (Shorn):					
Good and choice	5.75@6.85	5.25@6.00	5.00@6.00	4.75@5.75	5.75@6.85
Common and medium	4.00@5.50	3.50@5.00	3.25@4.75	3.50@4.75	4.00@5.50

*Quotations based on animals of current seasonal market weights and wool growth. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively. *Quotations on shorn stock based on animals with No. 1 and No. 2 pelts.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended June 5:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,000	1,519	1,783	2,140
San Francisco	1,050	45	2,125	4,500
Portland	1,850	400	3,450	2,365

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the three days of the week were reported as follows: 23,105 cattle, 2,994 calves, 37,829 hogs and 3,659 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 6, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 5,006 hogs; Swift & Company, 3,754 hogs; Wilson & Co., 8,779 hogs; Western Packing Co., Inc., 2,158 hogs; Agar Packing Co., 7,580 hogs; Shippers, 3,860 hogs; Others, 27,359 hogs.
Total: 25,272 cattle; 4,080 calves; 58,505 hogs; 8,154 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company, 4,031	373	4,921	7,608	
Cudahy Pkg. Co., 2,374	400	2,170	4,214	
Swift & Company, 2,604	526	3,671	5,247	
Wilson & Co., 1,624	590	2,559	1,392	
Indep. Pkg. Co., 1,624		495		
Meyer Kornblum, 2,060	1			
Others, 5,221	141	1,003	8,681	
Total	17,914	2,031	14,819	27,142

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company, 8,234	7,382	3,877	
Cudahy Pkg. Co., 5,542	4,994	5,797	
Swift & Company, 5,957	4,370	3,256	
Wilson & Co., 2,632	4,901	1,052	
Others, 12,913			

Cattle and calves: Eagle Pkg. Co., 18; Greater Omaha Pkg. Co., 128; Geo. Hoffman, 45; Kroger Pkg. Co., 823; Nebraska Beef Co., 793; Omaha Pkg. Co., 222; John Roth, 154; South Omaha Pkg. Co., 881; Lincoln Pkg. Co., 179.
Total: 25,608 cattle and calves; 34,560 hogs and 13,982 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company, 1,997	2,006	12,189	5,330	
Swift & Company, 2,506	2,749	12,884	4,637	
Hunter Pkg. Co., 1,444	294	10,163	909	
Hell Pkg. Co., 2,585				
Krey Pkg. Co., 5,714				
Laclede Pkg. Co., 3,153				
Sieloff Pkg. Co., 805				
Others, 2,535	130		355	
Shippers, 3,932	2,232	11,818	951	
Total	12,414	7,411	50,313	12,182

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company, 2,192	300	8,590	11,012	
Armour and Company, 2,394	454	8,286	4,446	
Others, 1,885	18	333	3,616	
Total	6,471	781	17,200	10,074

Not including 749 hogs and 200 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co., 4,496	30	5,801	2,994	
Armour and Company, 4,705	33	6,360	1,471	
Swift & Company, 2,905	52	4,064	943	
Others, 267	9	316	2	
Shippers, 7,031	15	5,126	267	
Total	19,433	139	21,787	5,677

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company, 2,923	752	4,254	2,279	
Wilson & Co., 2,278	872	4,338	3,247	
Others, 278	17	632	1	
Total	4,479	1,641	9,224	5,527

Not including 640 cattle, 132 calves and 2,124 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co., 1,877	498	8,800	7,566	
Dunn-Ostertag, 148		94		
Fred W. Dold, 159		533		
Sundowner Pkg. Co., 46		157		
Excel Pkg. Co., 589				
Wichita D. B. Co., 12				
Others, 2,248		355	177	
Total	5,029	406	9,939	7,743

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company, 2,495	796	2,744	12,665	
Swift & Company, 2,364	469	2,769	16,095	
Blue Bonnet Pkg. Co., 380	28	562		
City Pkg. Co., 82	24	436		
H. Rosenthal, 18	2	3	25	
Total	5,339	1,319	6,514	28,785

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company, 1,943	77	3,850	3,891	
Swift & Company, 1,828	101	4,029	2,854	
Cudahy Pkg. Co., 949	29	2,847	1,253	
Others, 2,515	163	1,501	730	
Total	6,635	370	12,227	8,728

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company, 3,340	2,217	12,422	1,253	
Dakota Pkg. Co., 1,107	137			
Katz Pkg. Co., 285	18			
Bartusch Pkg. Co., 276	29			
Cudahy Bros., 841	1,481		665	
Riffin Pkg., 753	51			
Swift & Company, 4,619	2,646	19,760	1,974	
Others, 3,816	1,154			
Total	15,039	7,733	32,182	3,892

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons, 327	1,067	9,100	1,056	
Lohrey Packing Co., 19		243		
H. H. Meyer Pkg. Co., 88	95		41	
J. Schlachter, 129	372		23	
J. & F. Schroth P. Co., 1,603	717	1,025	221	
Others, 130	8	1,946	1,431	
Total	2,297	2,229	19,906	3,008

Not including 1,791 cattle, 52 calves, 5,715 hogs and 1,188 sheep bought direct.

TOTAL PACKER PURCHASES

	Week ended June 6	Prev. week	Cor.
Cattle	145,930	150,275	148,202
Hogs	296,184	274,403	314,154
Sheep	143,894	160,828	150,637

NEW YORK LIVESTOCK

Livestock prices at Jersey City, June 8, 1942, as reported by the Agricultural Marketing Administration were:

CATTLE:

	Unquoted
Steers	8.50@9.75
Cows, medium	8.50@9.75
Cows, cutter and common	8.50@9.75
Cows, canners	6.75@8.50
Bulls, good	11.75@12.50
Bulls, medium	10.50@11.75
Bulls, cutter to common	9.25@10.50

CALVES:

Vealers, good to choice	\$15.00@16.50
Vealers, common and medium	11.00@15.00

HOGS:

Hogs, good and choice, 160 to 200	\$14.45
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LAMBS:

Lambs, choice	\$16.25@16.50
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Receipts of salable livestock at Jersey City market for week ended June 6, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,342	1,762	319	562
Total, with directs	8,710	18,168	22,127	42,107

Previous week:
Salable receipts, 1,246 1,132 244 607
Total, with directs, 7,473 13,708 22,697 44,178
*Including hogs at 31st street.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended June 6:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended June 6	235,000	450,000	218,000
Previous week	258,000	427,000	248,000
1941	297,000	397,000	233,000
1940	188,000	481,000	264,000
1939	160,000	327,000	232,000

	Hogs
At 11 markets:	
Week ended June 6	350,000
Previous week	345,000
1941	335,000
1940	433,000
1939	288,000

	Cattle	Hogs	Sheep
At 7 markets:			
Week ended June 6	174,000	314,000	156,000
Previous week	187,000	295,000	165,000
1941	138,000	265,000	128,000
1940	135,000	361,000	148,000
1939	117,000	236,000	131,000

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Fri., June 5	922	825	13,026	7,599
Sat., June 6	44	199	7,724	890
Mon., June 8	19,439	1,384	20,913	4,560
Tues., June 9	8,005	1,794	28,497	1,816
Wed., June 10	9,506	1,337	17,040	3,072
Thurs., June 11	5,500	1,000	17,000	5,500
*Week's total	42,450	5,515	83,452	14,948
Prev. week	39,659	5,140	82,919	25,836
Year ago	40,405	3,737	76,811	15,754
Two years ago	32,276	4,847	87,780	18,026

†Including 231 cattle, 1,232 calves, 30,862 hogs and 7,846 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., June 5	828	22	1,847	420
Sat., June 6	134	9		128
Mon., June 8	5,114	91	1,342	
Tues., June 9	2,971	14	638	19
Wed., June 10	3,826	132	278	23
Thurs., June 11	1,500	100	1,000	500
Week's total	13,411	337	3,258	542
Prev. week	12,899	348	2,013	323
Year ago	9,599	56	3,935	278
Two years ago	10,901	93	5,544	639

†JUNE AND YEAR RECEIPTS

	June 1942	June 1941	June 1942	June 1941
Cattle	83,072	76,816	903,215	843,751
Calves	11,690	8,098	107,927	100,663
Hogs	187,185	149,040	2,269,542	2,158,832
Sheep	49,281	35,472	1,089,111	1,046,215

†All receipts include directs.

HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Wt.	Prices
	Rec'd	Lbs.	Top
*Week ended June 6	104,312	260	\$14.50
Previous week	89,742	263	14.50
1941	88,957	257	9.60
1940	115,559	249	5.50
1939	77,279	264	6.80
1938	74,682	270	9.15
1937	63,684	250	11.10
Av. 1937-1941	84,000	258	\$8.45

*Receipts and average weight for week ending June 6, 1942, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended June 6	\$13.35	\$14.20	\$5.50	\$14.25
Previous week	13.00	14.30	6.50	13.70
1941	10.40	9.25	3.75	11.70
1940	9.70	5.10	8.35	11.05
1939	9.15	6.15	3.10	9.50
1938	9.50	8.65	3.25	9.75
1937	11.60	11.05	3.75	12.40
Av. 1937-1941	\$10.05	\$8.05	\$3.45	\$10.90

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, June 11:

	Week ended June 11	Prev. week
Packers' purchases	56,835	50,884
Shippers' purchases	5,105	4,121
Total	61,940	54,955

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in April

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended June 6, 1942:

CATTLE			
	Week ended June 6	Prev. week	Cor. week, 1941
Chicago	25,272	30,847	26,065
Kansas City	15,744	19,541	15,412
Omaha*	20,207	25,368	16,826
East St. Louis	10,968	12,618	8,664
St. Joseph	6,248	6,736	6,070
St. Louis	10,373	12,819	9,438
Wichita*	5,327	4,734	3,532
Philadelphia	2,671	2,310	1,924
Indianapolis	2,677	2,459	1,839
New York & Jersey City	10,222	10,742	8,195
Oklahoma City*	7,901	7,163	5,504
Cincinnati	3,767	3,383	2,313
Denver	5,284	5,932	5,297
St. Paul	14,320	13,511	14,902
Milwaukee	3,026	2,965	2,847
Total	143,514	160,627	128,828
*Cattle and calves.			
HOGS			
Chicago	102,676	105,459	88,021
Kansas City	47,416	62,662	40,496
Omaha	43,256	54,748	27,463
East St. Louis	79,431	89,406	73,083
St. Joseph	17,792	17,547	16,018
St. Louis	18,048	26,448	18,324
Wichita	9,939	8,351	6,652
Philadelphia	14,280	15,293	15,336
Indianapolis	28,719	26,148	25,139
New York & Jersey City	40,380	42,969	41,777
Oklahoma City	11,348	13,034	9,484
Cincinnati	17,933	15,310	9,789
Denver	11,338	10,244	8,373
St. Paul	32,182	33,038	24,367
Milwaukee	10,431	10,921	7,893
Total	485,169	531,598	412,115
*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.			
SHEEP			
Chicago	8,154	11,856	3,494
Kansas City	29,710	29,513	25,043
Omaha	22,658	31,946	16,406
East St. Louis	17,210	17,291	14,820
St. Joseph	15,858	13,227	12,320
St. Louis	7,089	10,322	5,486
Wichita	7,743	8,498	10,153
Philadelphia	2,682	2,149	3,341
Indianapolis	443	683	1,734
New York & Jersey City	45,294	51,867	58,635
Oklahoma City	5,527	5,571	5,756
Cincinnati	2,953	2,032	1,082
Denver	5,104	7,680	6,549
St. Paul	3,892	3,068	1,810
Milwaukee	1,113	891	509
Total	169,430	195,974	167,148
†Not including directs.			

ST. LOUIS HOGS IN MAY

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for May, 1942, with comparisons, reported by H. L. Sparks & Co., were:

	May 1942	May 1941
Total receipts	268,013	259,235
Average weight, lbs.	224	224
Top prices:		
Highest	\$14.30	\$9.45
Lowest	13.90	8.55
Average cost	13.95	8.87

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended June 4:

	Cattle	Calves	Hogs
Week ended June 4	1,297	191	3,038
Last week	860	92	3,444
Last year	1,447	450	3,422

Watch Classified page for bargains.

The National Provisioner—June 13, 1942

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS			
		NEW YORK	PHILA. BOSTON
STEERS, carcass	Week ending June 6, 1942	9,872	3,024 2,329
	Week previous	8,223	2,882 2,415
	Same week year ago	10,242	2,908 3,013
COWS, carcass	Week ending June 6, 1942	434	1,003 1,669
	Week previous	344	1,028 1,860
	Same week year ago	695	933 1,672
BULLS, carcass	Week ending June 6, 1942	275	523 92
	Week previous	532	988 105
	Same week year ago	475	898 91
VEAL, carcass	Week ending June 6, 1942	8,451	1,163 698
	Week previous	10,901	1,157 709
	Same week year ago	13,240	1,246 1,196
LAMB, carcass	Week ending June 6, 1942	42,428	15,173 14,188
	Week previous	34,400	14,956 19,507
	Same week year ago	37,804	13,205 15,878
MUTTON, carcass	Week ending June 6, 1942	2,771	523 2,771
	Week previous	2,810	280 1,808
	Same week year ago	2,505	247 540
PORK CUTS, lbs.	Week ending June 6, 1942	1,283,505	268,297 251,774
	Week previous	1,359,227	268,959 184,454
	Same week year ago	2,701,041	327,394 298,636
BEEF CUTS, lbs.	Week ending June 6, 1942	191,176
	Week previous	151,176
	Same week year ago	351,718
LOCAL SLAUGHTERS			
CATTLE, head	Week ending June 6, 1942	10,392	2,078
	Week previous	10,742	2,310
	Same week year ago	8,195	1,924
CALVES, head	Week ending June 6, 1942	16,546	2,671
	Week previous	14,419	2,857
	Same week year ago	16,894	2,685
HOGS, head	Week ending June 6, 1942	42,646	14,290
	Week previous	39,767	15,296
	Same week year ago	41,777	15,336
SHEEP, head	Week ending June 6, 1942	45,644	2,682
	Week previous	51,637	2,149
	Same week year ago	58,635	3,341

Country dressed product at New York totaled 3,054 veal, no hogs and 32 lambs. Previous week 3,551 veal, no hogs and 59 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Slaughter of most classes of livestock in federal inspected plants continued well above levels of a year ago during the week ended June 5. However, there was some decline compared with a week earlier because of the holiday late last month. Pork production continued extremely heavy with slaughter running 14 per cent above the same week of 1941. Sheep slaughter was slightly under a year earlier.

	Cattle	Calves	Hogs	Sheep
New York area*	10,222	16,495	40,380	45,294
Phila. & Balt.	3,198	1,450	25,689	1,847
Ohio-Indiana group*	9,292	5,573	55,106	6,269
Chicago	32,373	7,161	102,676	40,941
St. Louis area*	10,868	9,745	79,431	17,210
Kansas City	15,744	5,382	47,416	23,710
Southwest group*	19,058	4,683	44,201	46,234
Omaha	20,207	610	43,256	22,658
St. Paul	10,373	103	18,048	7,089
St. Paul-Wis. group*	21,837	21,781	98,323	9,595
Interior Iowa & So. Minn.*	16,214	4,590	160,607	24,501
Grand total	169,387	77,582	715,133	245,368
Grand total prev. week	195,187	78,364	816,428	299,050
Total last year	157,513	76,357	609,360	273,259

*Includes New York City, Newark, and Jersey City. *Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. *Includes Elburn, Ill. *Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. *Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. *Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. *Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under Federal inspection during that year.

CANADIAN LIVESTOCK PRICES

GOOD STEERS			
	Week ended June 4	Last week	Same week 1941
Toronto	\$12.44	\$11.69	\$ 8.69
Montreal	12.10	11.70	8.90
Winnipeg	11.51	11.50	8.14
Calgary	11.50	10.75	7.80
Edmonton	11.50	10.50	7.85
Prince Albert	11.00	10.65	7.85
Moose Jaw	10.00	9.75	7.50
Saskatoon	10.50	10.15	7.50
Regina	10.60	10.50	7.50
Vancouver	8.00
VEAL CALVES			
Toronto	\$14.00	\$14.50	\$10.63
Montreal	13.60	13.50	10.35
Winnipeg	12.25	11.80	9.45
Calgary	12.00	11.50	9.75
Edmonton	11.25	11.25	8.25
Prince Albert	11.00	11.00	8.50
Moose Jaw	10.75	8.50
Saskatoon	11.10	11.00	8.85
Regina	11.70	11.00	9.30
Vancouver
HOG CARCASSES H*			
Toronto	\$15.35	\$15.33	\$12.78
Montreal	15.70	15.55	13.25
Winnipeg	14.05	14.05	11.65
Calgary	14.00	13.85	11.50
Edmonton	14.05	13.80	11.35
Prince Albert	13.50	13.50	11.20
Moose Jaw	13.75	13.75	11.15
Saskatoon	13.75	13.75	11.30
Regina	13.75	13.75	11.35
Vancouver	15.00	14.75	12.30

*Official Canadian hog grades are now on carcass basis, quotations from BI grades; Grade A, \$1.00 premium.

GOOD LAMBS			
Toronto	\$14.00	\$14.00	\$13.20
Montreal	8.00	7.75	11.95
Winnipeg	14.50	14.00	12.25
Calgary	12.50	11.60	10.00
Edmonton	13.50	12.00	11.00
Prince Albert	10.50
Moose Jaw	10.75
Saskatoon	12.00	13.00	10.50
Regina	12.50	10.40
Vancouver	10.50

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AVAILABLE JULY 1—Plant manager fortified with personal plant operating and manufacturing experience plus organization and direction of sales, livestock and raw material purchasing, cost control and simplified office records for accurate analysis of results. Twenty-five years' experience. Satisfactory and authentic references. W-915, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

A PACKINGHOUSE EXECUTIVE with broad experience offers his services for the duration of the war. Have thorough knowledge of livestock purchasing, departmental cost accounting, plant operations, sales promotion and general merchandising. Employed over 700 hands when operating my own plant. W-916, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SAUSAGE FOREMAN, 49, produces quality and standard sausage, loaves and specialties. Qualified to absorb full responsibility—able to superintend a small plant—now available—excellent references. W-910, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

BEEF MAN—18 years' complete beef department experience. Married, draft exempt, sober. Excellent references—available now. Anything in beef line considered. Mid-west preferred. W-911, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

A-1 SAUSAGE MAKER wants position either south or midwest. Can handle help and produce any grade product. Would buy interest. W-908, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SUPERVISOR: 15 years' experience in beef boning, curing and smoking. Practical purchasing and cost accounting experience. Age 35, family man. W-906, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

WANTED TO BUY: Melters, Pan Dryers, Morrison Cookers, Rendering Tanks, Hydraulic Press, Packinghouse Hoist, Stuffer, Colls, 25 to 50 H.P. Steam Boiler, 15 to 30 H.P. AC Motor, 6x6 Ammonia Compressor; Cracklings, pork, beef and horse—car or truck lots. HILL PACKING COMPANY, Topeka, Kansas.

WANTED: Small hog dehairing machine in good condition. FEDERAL PACKING CO., Everett, Wash.

Business Opportunities

SUPERINTENDENT, would like to associate with capital to manufacture special products for which he has the formulas. Replies confidential. W-917, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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GOOD EQUIPMENT SUCH AS THIS IS SCARCE: ANDERSON RB OIL EXPELLER; 4—Anderson No. 1 Oil Expellers; 2—4x8 and 4x9 Lard Rolls; Dopp Kettles, all sizes, with and without agitators; Meat Mixers, Grinders, Silent Cutters; Vert. and Horiz. Tankage Dryers; Refrigeration Equipment and Power Plant Equipment; aluminum kettles; HPM 240 25-ton Hydraulic Press. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT. Consolidated Products Co., Inc., 14-19 Park Row, New York City.

Men Wanted

WANTED: Broker with offices in California or entire West Coast. Must be well acquainted with meat packers and confectionery trade and able to sell printed Cellophane, Glassine, and Greaseproof Parchment wrappings produced by well-established producers located Middle West. W-905, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: General Superintendent. Medium size plant in Pittsburgh, Pennsylvania, district to assume complete charge of all plant control. Answer W-867, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Assistant to General Manager in medium size packing plant. Must have practical knowledge of costs and livestock. W-844, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED—Inedible tank foreman—One who will work and knows how to do dry rendering and make pressed cracklings. Good salary. Beef butchers wanted for siding, splitting, heading, etc. Also experienced beef and hog casing men and beef boners are needed. Good pay. Modern and up-to-date packinghouse in northeastern Ohio. Write all details. W-913, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Salesman calling on meat packers and sausage makers to sell one of the finest wheat binders. Good commission and bonus. Excellent opportunity for good man. Write fully your qualifications. W-914, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED IMMEDIATELY: Executive type man for general manager of well organized, midwest packing plant. Should have successful small plant experience. Write details giving age, experience and draft classification. Plant grosses about million dollars annually—good opportunity. W-918, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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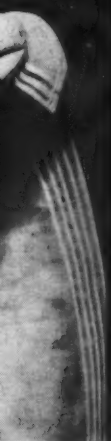
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